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*Provisioner*

MAY 17, 1958

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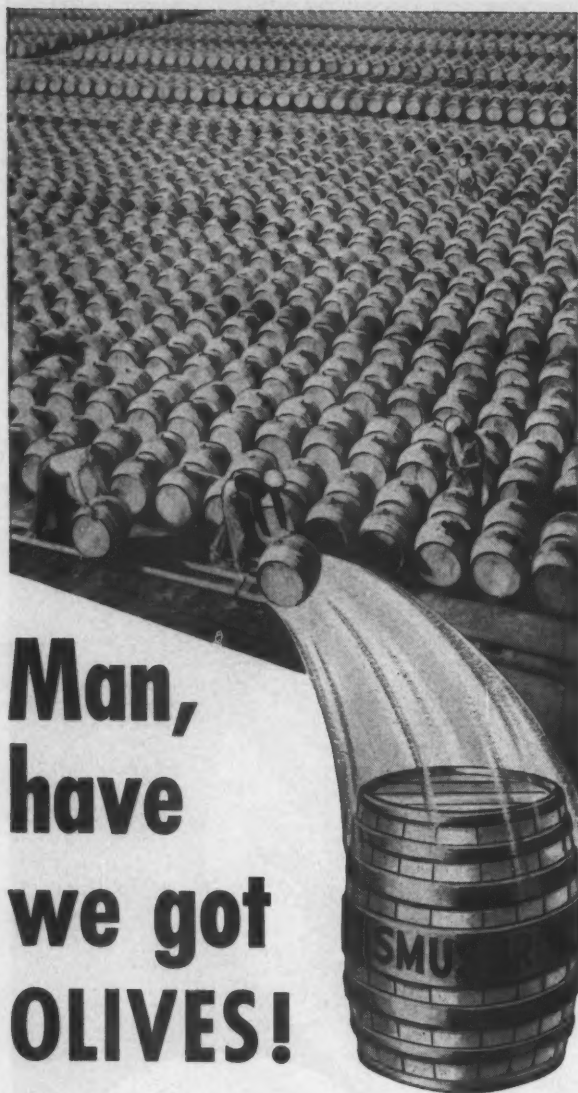
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THE NATIONAL



# Provisioner

VOLUME 138

MAY 17, 1958

NUMBER 20

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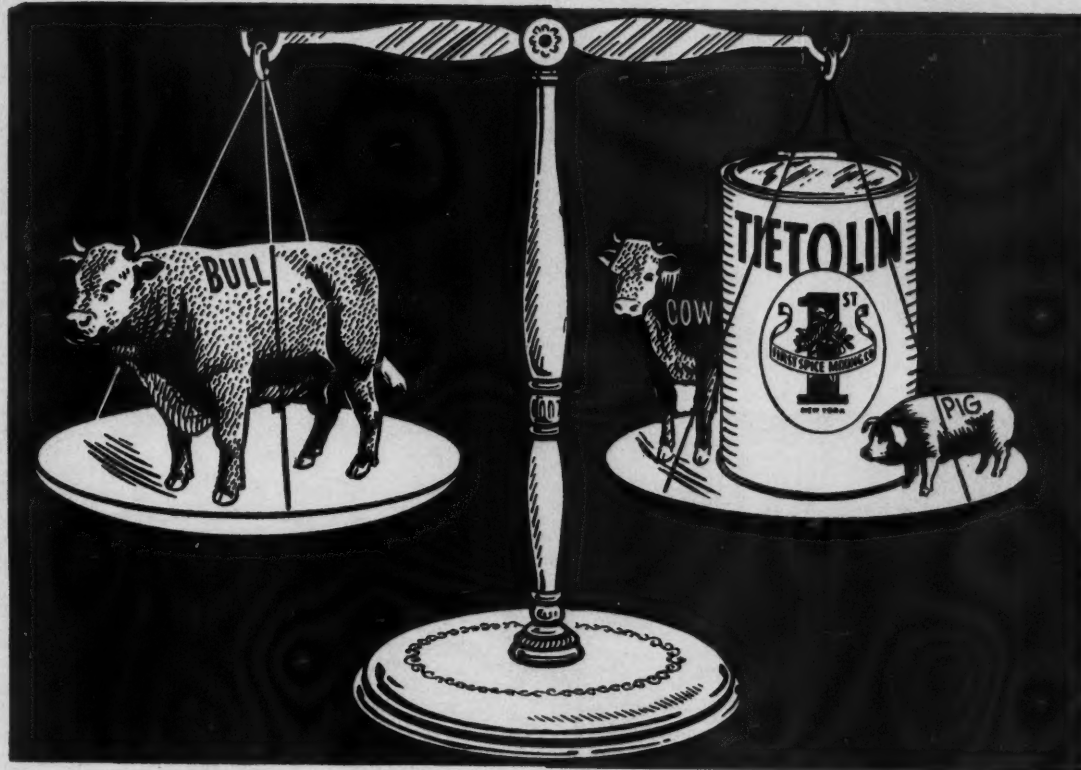
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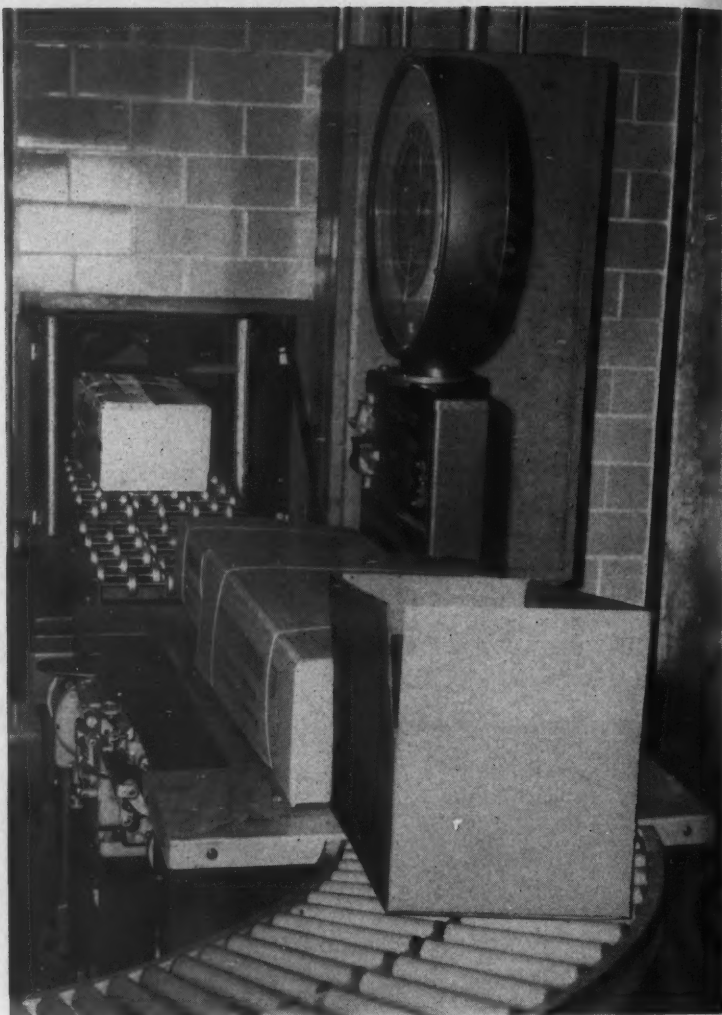
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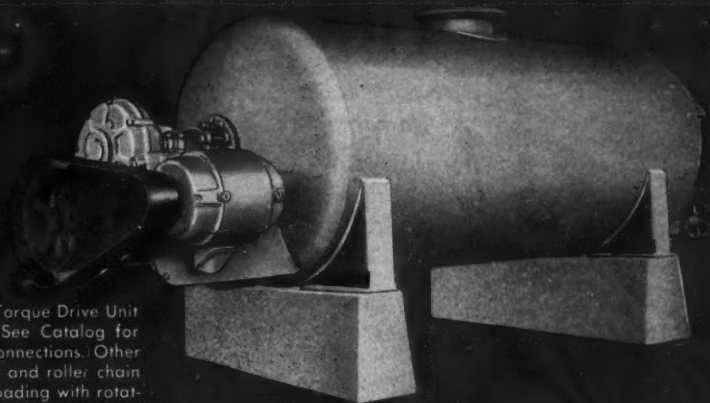
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## The Right Road

While American Meat Institute leaders were reminding the nation from Boston this week of the vital role played by meat and meat packers in the birth and growth of the United States, this importance was being demonstrated—and appreciated—again in at least two North American communities.

Citizens of Postville, Ia., hailed the expansion of their major industry, Marhoefer Packing Co., with "Marhoefer Appreciation Week" and turned out en masse to see the enlarged beef plant last weekend. The plant, started by a group of local businessmen and then closed for several years, represents jobs, a new market for local livestock producers and a new future for Postville.

Far to the north in Prince Albert, Saskatchewan, the same excitement was felt at the formal opening of the new plant of Burns & Co., Ltd., also the principal industry. Five thousand men, women and children toured the Burns plant and listened attentively as Minister of Northern Affairs Alvin Hamilton and other dignitaries described the bright future ahead.

In other parts of the continent, there still were some complaints about high meat prices and the jurisdictional battle continued in Washington, but Boston, Postville and Prince Albert represent the right step toward better public relations for the industry.

## News and Views

**A Move** to impose municipal standards for meat that are more stringent than those of the federal government is being opposed again by the Provision Manufacturers Association, New York City. A proposed amendment to the New York City administrative code would prohibit retailers from selling any pickled, pumped, cured or otherwise processed meats that contain added water greater than 10 per cent of the weight of the meat. The U. S. Department of Agriculture permits a gain in added water of up to 20 per cent of the weight of the meat in the processing of certain products, such as corned beef briskets.

The proposed city regulation is unconstitutional and impossible to enforce, Max Genser, president of the Provision Manufacturers Association, and Sidney Blumenkrantz, attorney for the group, told the committee on general welfare of the city council at a hearing on the measure late last week. They pointed to the 1955 decision of the New York Court of Appeals in the case of Kansas City Packing Co., Inc., which held that a 10 per cent limit on water in beef brisket then imposed by the New York City board of health was unconstitutional in relation to interstate commerce. The Provision Manufacturers Association also lead the fight against that regulation, which subsequently was repealed by the city. The new proposal is even more restrictive since it would apply to all processed meats, Genser and Blumenkrantz pointed out. The bill (Int. No. 18) was introduced by Councilman Ross and, if passed, would become effective on November 1, 1958.

**Livestock Prices** will decline later this year as farmers send more cattle and hogs to market, but the drop is not expected to be great since many farmers will keep on holding back breeding stock to build up their herds, the U. S. Department of Agriculture said this week. Because of this inventory expansion, the number of cattle on farms next January 1 may increase slightly over the 94,000,000 reported this year, the USDA indicated. Prices for livestock this spring will have been the highest in several years, due to delayed marketings and withholding of breeding stock, the agency said. By mid-summer, however, hog slaughter will be "appreciably above" last year, and cattle marketings in the last half of 1958 will surpass the 1957 level, the USDA predicted.

**State Regulations** for slaughterhouses and meat processing plants in Maine should be strengthened and rigidly enforced, agreed representatives of the Maine Independent Meat Packers Association and the Maine State Grocers Association, meeting with a citizens' group in Portland. The two trade organizations pledged their support to a Portland movement for better inspection and handling of meat and meat products in all stages of manufacture and sale. Robert F. Roy of Norway, Me., president of the packer association, said his group has submitted new and more stringent regulations to the state department of agriculture for consideration and some of them already have been put into effect.

**The Cooley-Hill** bill (HR-9020), which would retain basic jurisdiction over the meat packing industry in the U. S. Department of Agriculture, is expected to be debated on the House floor during the week beginning May 19. In reporting the measure out last week, the House rules committee granted a two-hour open rule, meaning that the time will be divided equally between the majority and the minority and that amendments may be offered from the floor. Scheduled for Senate debate late this week was the O'Mahoney-Watkins bill (S-1356) to transfer jurisdiction over the industry's merchandising trade practices from the USDA to the Federal Trade Commission.



## Hormel Has Third CO<sub>2</sub> Dispatch Unit in Operation

**T**HE third Hormel installation for CO<sub>2</sub> immobilization and prone dispatch of hogs is now handling a total of 450 animals per hour at the company's plant in Fort Dodge, Iowa.

Developed under the supervision of T. H. Hocker, a vice president of Geo. A. Hormel & Co., early experiments resulted in the construction of two immobilizers at Austin, Minn. This was followed by the addition of prone sticking and bleeding when the method was installed at Hormel's plant at Fremont, Neb., in 1955, and further refinements were incorporated in the installation made at Fort Dodge in 1957.

The Fort Dodge plant is under the general management of O. L. Marquessen, who says:

"We are very happy with our immobilizer installation. I can emphatically state that we would hate mightily to return to the pre-immobilizer operation, that of catching, shackling and sticking the hogs in the old way, with its attendant evils."

Capacity of the Fort Dodge plant is 4,000 hogs daily, and canned meats and sausage are produced there. Cattle are not slaughtered at this plant.

The advantages of CO<sub>2</sub> immobilization and prone dispatch are summarized by Hormel officials as follows:

Primary benefits are of a humane nature appreciated alike by the producer, processor and consumer; the elimination of shackling, recognized as one of the roughest and hardest jobs in the plant, and a considerable reduction in ham bruising. Fewer

men are required and the work is made easier and more pleasant. No longer do the characteristic high noise level and swinging animal deter precision sticking. Blood recovery is increased and the hazards of operations made comparable to those in other parts of the plant.

The new dispatching setup at Fort Dodge is housed in a 16-ft. wide by 410-ft. long corridor-like building made to bypass the older hog runway from the holding pen to the gambreling table. The structure is built of steel and concrete with walls of light-weight Haydite concrete blocks. Except for right angle turns at the holding pen and takeoff from the dehairing machine, the length of the addition was largely determined by the existing distance. The change-

over included installation of a new scalding tub, scraper and gambreling conveyor table. Space under the new structure, where it was necessarily raised to join the second floor dressing area, is occupied by a hair processing department and manure screening machinery. Changeover to the new layout was effected with a "bang" and without any transition period, says assistant manager Clayton Kingston, who adds that few difficulties were encountered.

The slaughter operation starts in the holding pen where the hogs are sprayed with water from overhead showers to quiet them and reduce dust and odors. From the holding pen the hogs are driven into a funneled stockade to enter in single file one of two parallel chutes leading to



**IN PICTURES:** 1. Closeup of south end of immobilizer structure. 2. Hogs approach immobilizer in single file; attendant has gate control push button in left hand and electric prod in right. 3. On leaving immobilizer, the hogs drop on sticking and bleeding conveyor; sticker is at left and arranger at right. 4. In sticking, the knife is pointed nearly parallel with carcass. 5. Enclosed booth prevents splashing when carcasses drop into the scalding tub. 6. Dividing sections of scalding tank dunker bars are counterbalanced. 7. Hogs conveyed into scraper.

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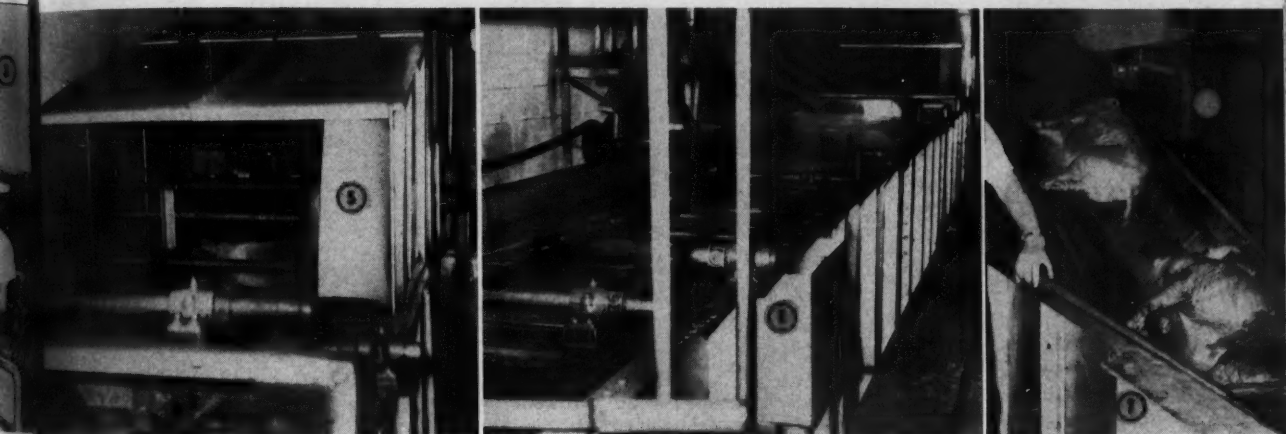
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# CO<sub>2</sub> Immobilization—Prone in Operation at Fort Dodge

outside wall. The speed of the immobilizer is 511 hogs an hour.

Immediately past the crippled hog entrance, the immobilizer tunnel dips at a 45° angle to a vertical depth of 10 ft. from which it rises at a lesser angle to attain a height suitable for automatically dumping the insensible animals onto the lower end of the inclined sticking and bleeding conveyor. All operations from the holding pen to the gambreling table are



the immobilizer. The use of two chutes provides an alternate path in the event one is blocked by a crippled or obstinate animal. The non-slip floors of the chutes are constructed with an expanded metal mesh welded to the surface of a 3/16-in. thick four-way floor plate. Sides and tops of the runways are enclosed by 2½-in. pipe rails. Connection is made between the chutes by side swinging gates at each end which are controlled by compressed air cylinders operated by foot valves. The entrance to the immobilizer tunnel is through air-powered swinging split-leaf gates controlled by push-button operated solenoid air valves. Air used for operating the gates is reduced to 35 psi. to modify hard action that might bruise the hogs.

The animals are spaced into the immobilizer by an attendant who manipulates the hogs to enter in regular single file. In doing this job, he holds the push-button switch in one hand and an electric prod in the other. Both controls can be used over a wide area because they are connected to lengths of waterproof electric cable. The foot valves operating the air gates separating the chutes are convenient to this station.

The immobilizer proper is a separate unit consisting of a 77-ft. long inclined metal tunnel containing a 34-in. wide metal-slat floor conveyor

and suitable moving fingers extending from overhead which serve to separate and impel the animals forward. The stiff rubber fingers are 2½-in. in diameter and placed five in a row to sweep the entire cross section. The fingers and floor conveyor travel in unison powered by the same 7½-hp. variable speed motor. A few feet beyond the main entering gate is a side entrance made with folding guide rails to accommodate crippled hogs from an opposite door in the adjacent

in a continuous straight line. Vapor-proof lights provide plenty of illumination for the workers.

The reason for the declination of the tunnel is to permit retention of the CO<sub>2</sub> gas without recourse to flaps or doors. Since the gas is considerably heavier than air, it is confined to the lower level of the decline, much as water would be in a pail. An interesting fact is that water *was* used in the tunnel as a test for leaks during welding of the sheet metal walls



LEAVING SCRAPER, hogs are directed at right angle onto moving gambreling table.

of the chamber. Leakage of the gas is not apparent in the area.

The CO<sub>2</sub> gas is generated from 50-lb. cakes of dry ice which are loaded into alternate tanks, each having a capacity of 4,800 lbs. Pressure in the vertical tanks is regulated by Mercoid limit switches which automatically activate steam coils to heat the tanks and raise the pressure, or turn on refrigeration to condense the gas and lower the concentration. Volume and density of the CO<sub>2</sub> in the tunnel is mechanically proportioned to be from 70 to 80 per cent. Instruments used in automatic control are a Ranarex Co. recording analyzer manufactured by the Permutit Co., and a Fisher & Porter recording quantitative device.

While the hogs are in the immobilizer a total of 1½ minutes, they are actually under the influence of the gas for only 45 to 60 seconds, depending upon the speed of the conveyor. Approximately 1/3 lb. of dry ice is used per animal.

Leaving the immobilizer, the hogs drop about 3 ft. guided by a stainless steel apron onto the lower end of the inclined sticking and bleeding conveyor. Centered in the apron at an oblique angle is a panel of five short rollers which facilitates the work of an "arranger" employe who deftly places the animals in the required position. The correct angle for sticking and proper bleeding is with the hams about 15° higher than the shoulders and head. The shoulders lie on the edge of the metal slats of the conveyor with the head resting on a shelf attached to and 2 in. lower than the moving table. The shelf is a grid of ½-in. galvanized rods which extends 16 in. over the blood trough.

In sticking, the left leg is raised and the skin pricked at the second wrinkle in the neck where the entering knife is aimed almost parallel with the body to cut both the carotid and jugular veins, explains killing floor supervisor Joe Bates. Conditions assure a perfect incision every time and shoulder-sticking has been entirely eliminated. Action of the sticker is un-

**AUTOMATIC-ACTING** pressure control panel for the production and supply of CO<sub>2</sub> gas is checked by mechanical supervisor G. I. Cervene. The recording and quantitative instruments can be seen in the background. Heat and cold are used to speed or check production of CO<sub>2</sub> gas generated from dry ice blocks.



hurried and precise with one man readily dispatching 450 animals an hour. No blood can be seen on the white clothing of the sticker or surrounding equipment.

The blade used for dispatching was developed by the Hormel staff from a standard 1¼-in. wide, 10-in. long Russell butcher knife, says Bates. The adapted form retains the aluminum handle guard but the blade is shortened to 7 in. with the top edge sharpened 2 in. back from the point.

As the stuck hog continues up the 13° incline of the bleeding ramp, the animal travels for approximately 80 ft. of the 100-ft. long conveyor

time required to traverse this conveyor is five minutes.

Blood drains into a deep stainless steel trough built beside the conveyor or under the head supporting grid. It flows by gravity into an enclosed tank placed on the floor close to the arranger post, and the blood is pumped or blown from this point to the inedible cooking department. During regular operations, the pump automatically empties the tank at 20-minute intervals. The long blood trough is hinged to the ceiling and can be swung out as a unit for cleaning. Power for the swing-out is supplied by a series of compressed air pistons and cylinders mounted overhead.

Leaving the bleeding conveyor, the carcasses drop 3 ft. against a guard rail into the scalding tub. Splashing at the receiving end of the tub is confined by a sheet metal booth. Forward movement in the 138° F. scalding water is provided by the flow from a 25-hp. Union pump installed underneath the tank, together with the progressive action of a two-sectional dunker. The dunker bars are divided into two parts to allow counterbalancing; the arrangement requires less motive power and reduces wear on the connecting gear.

After six minutes in the scalding tank, the hogs continue up a fast-moving drag conveyor into a two-in-series Boss U-Bar dehairing machine where they are tumbled for three minutes before being discharged at a right angle onto a moving gambrel table.

[Continued on page 36]



**HAIR TREATING** department is located beneath the dehairing machinery. At left is the bottom of the toenail separating tank. At center an employe is forking hair from the floor in front of dryer into power baling machine shown at right. Two men work split shifts.



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# LIVESTOCK

## Day-to-Day Variations in Receipts and Slaughter

By M. B. KIRTLEY, Assistant Professor of Agricultural Marketing  
College of Agriculture, University of Illinois

**S**HORT-TIME variations in receipts and slaughter rates of livestock are important influences on market prices of both livestock and meat. A knowledge of general patterns of receipts and killing rates may be found useful in planning marketing programs and scheduling plant operations.

Terminal market receipts of livestock, especially cattle, are concentrated at the first of the week. Despite this uneven flow, federally-inspected slaughter of cattle and hogs is quite uniform throughout the week.

Records of daily slaughter under federal inspection for the year July 1, 1956 to June 30, 1957 were secured from the U. S. Department of Agriculture. Weeks in which there were holidays or incomplete data were deleted from computation. Weekly totals of slaughter were computed and each day was expressed as a percentage of that total (see Table 1).

TABLE 1: AVERAGE FEDERALLY INSPECTED SLAUGHTER  
(38 weeks) July 1, 1956-June 30, 1957

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	(percent)					
<b>CATTLE</b>						
Total United States	18.5	19.6	19.6	19.9	18.9	3.5
Chicago	17.5	19.9	20.1	20.2	18.8	3.5
<b>HOGS</b>						
Total United States	19.4	20.2	19.4	19.4	19.3	2.3
Chicago	19.4	19.9	19.5	19.4	20.1	1.7

**CATTLE:** For the United States slaughter, Monday was the lowest day of the week (18.5 per cent). Tuesday, Wednesday and Thursday were about equal. Thursday was slightly the highest at 19.9 per cent. Slaughter on Friday averaged 1 per cent lower (18.9 per cent). For the year, Saturday averaged only 3.5 per cent. The Chicago pattern was much the same, but the extremes are slightly greater. On Monday, slaughter was 1 per cent lower than the United States slaughter rate.

**HOGS:** For the United States, on Monday, Wednesday, Thursday and Friday slaughter was practically equal (19.4 per cent). Tuesday at 20.2 per cent was the high day for the week. Saturday accounted for only 2.3 per cent of the week's slaughter. The Chicago pattern was again quite similar to the United States pattern, but Friday rather than Tuesday had the highest average rate of slaughter (20.1 per cent).

Saturday slaughter had something of a seasonal pattern (see Table 2). During periods of heavy marketing, Saturday was used to adjust to higher slaughter and accounted for a larger percentage of the week's operations. This was especially true in hog slaughter. At Chicago,

TABLE 2: PERCENTAGE OF WEEK'S FEDERALLY INSPECTED  
SLAUGHTER ON SATURDAY

	CATTLE		SWINE	
	United States	Chicago	United States	Chicago
September-February	4.5	4.5	4.4	3.9
March-August	2.9	2.8	1.0	.5

hog slaughter was reported on only 12 of the 38 Saturdays included in this analysis. During the fall and winter period, slaughter of both cattle and hogs on Saturday was sharply higher than in the spring and summer.

In considering days other than Saturday, there was a difference in the amount of variation. Table 3 indicates the amount of deviation from average rate of kill that included approximately two-thirds of the weeks. The

TABLE 3: VARIATION OF DAILY SLAUGHTER RATES (Percentage Above and Below Average Including Approximately Two-Thirds of Weeks)

	Monday	Tuesday	Wednesday	Thursday	Friday
	(percent)				
<b>CATTLE</b>					
United States	.92	.61	.28	.55	.38
Chicago	1.41	1.38	.98	1.58	1.36
<b>HOGS</b>					
United States	1.14	.99	.72	.77	.76
Chicago	1.33	1.55	1.20	1.63	1.61

United States slaughter of cattle on Monday had two-thirds of the weeks within .92 per cent above or below the average for a range of 1.84 per cent. The least variation occurred on Wednesday when two-thirds of the weeks were in a range of just less than .6 per cent. Chicago followed the same pattern of deviation, but the extent of all variations was slightly greater. Again, Wednesday had the least variation.

All percentage variations for hogs were slightly greater than for cattle. For the United States, least variation occurs on Wednesday, Thursday and Friday when two-thirds of the weeks were in a range of approximately 1½ per cent. Chicago differed from the United States pattern with the least variation on Wednesday and the most variation on Thursday.

Receipts of livestock at major terminal markets were heavy during the first part of the week. The extent of the concentration varied from market to market, but, in general, the pattern was much the same. To illustrate this, average receipts for Chicago (the largest cattle market) and East St. Louis (the largest hog market) are shown in Table 4.

TABLE 4: PERCENTAGE OF SALABLE RECEIPTS OF CATTLE AND HOGS  
AT CHICAGO AND EAST ST. LOUIS (1952-55 Average Excluding  
Weeks with Holidays)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	(percent)					
<b>CATTLE</b>						
Chicago	45.3	16.3	29.2	6.2	2.4	.6
East St. Louis	39.1	27.4	18.1	11.2	4.0	.2
<b>HOGS</b>						
Chicago	23.5	22.2	19.7	19.7	14.4	.5
East St. Louis	26.5	22.2	16.7	18.2	16.0	.4

For cattle, by far the major portion of receipts arrive in the first three days of the week. At Chicago, about three-fourths of the salable cattle arrived in two days, Monday and Wednesday. Chicago differed from most markets in that on most markets Tuesday receipts were larger than those for Wednesday. At East St. Louis, cattle receipts on Tuesday were larger than on Wednesday.

For hogs, the receipt pattern was not nearly as extreme as for cattle. The distribution of receipts at both Chicago and East St. Louis was similar. Monday, the day of largest receipts, accounted for about one-fourth of the week's receipts. Friday, the low day of the week, averaged about 15 per cent of the period total.

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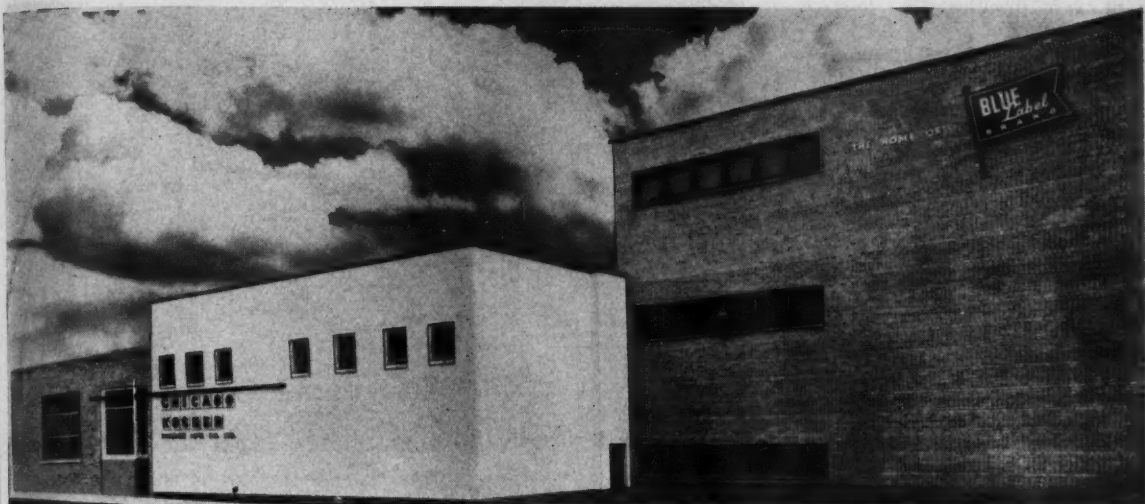


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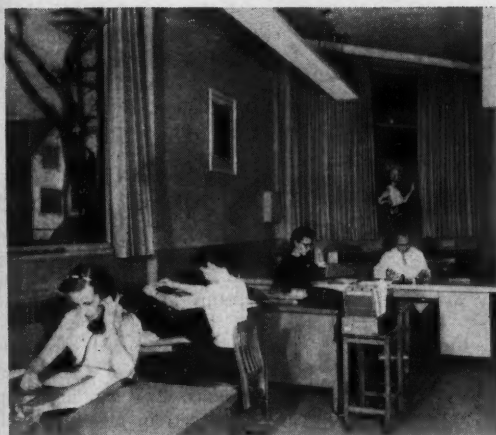
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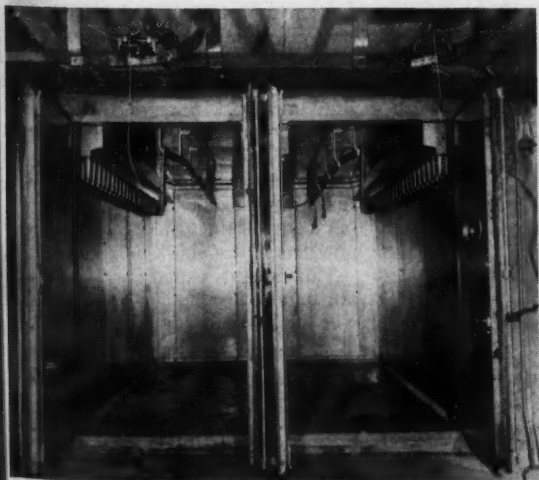


UNIT AT RIGHT is latest addition to Canadian plant. Former sausage building in center is used for canning.

## Canadian Sausage Plant Increases Capacity



ABOVE: General office. BELOW: Stainless steel smokehouse.



**C**ONSTRUCTION of a new two-story building has added 25,000 sq. ft. of manufacturing space, and provided facilities for doubling the productive capacity of the Chicago Kosher Sausage Manufacturing Co., Ltd., Winnipeg, Manitoba. The firm has expanded repeatedly since its founding in 1919 and management decided to provide for future growth in making the latest plant addition.

The second floor of the addition is used for dry storage, although it has been insulated and piped so that it can be converted to production with minimum effort, says Abe Averbach, general manager. In the meantime, this storage space is saving the company considerable money by consolidating storage in one area. Prior to building the addition, the firm had its supplies scattered in various warehouses and wasted many man-hours in getting them as they were needed.

The new building is integrated with the older plant. The first story of the addition houses a new sausage kitchen which is approximately ten times larger than the old kitchen. Production has been increased some 40 per cent with no significant increase in staff. The new kitchen has larger and more efficient equipment and its flow pattern is free from the backtracking which formerly prevailed. The 50 ft. x 60 ft. stuffing-manufacturing area has space for additional equipment by which output can again be doubled. Overhead tracking has been installed to permit orderly expansion and to handle the flow of cages from the stuffing stations. The overhead track has automatic switches installed by McLean Machinery Co., Ltd., which permit cross switching of cages, so that there are always empty cages at the stuffing tables and the full cages can be moved to the smokehouse easily. While it may appear to be a small item, the ability to keep empty cages at the stuffing table materially improves productivity, asserts Abe Averbach. Juggling cages into position tends to slow the whole stuffing crew.

The plant also employs St. John dump buckets to charge the two stuffers and mixers, eliminating the tedious and time-consuming shoveling operation. Sausage equip-

ment was furnished by John E. Smith's Sons Co.

The walls in the stuffing room are tile and the floor is constructed of brick pavers set on poured concrete.

The new six-cage, fully automatic Julian smokehouse is nearby but separated from the manufacturing area.

Outlook of the new cook room with its three stainless steel jacketed kettles has increased by 40 per cent.

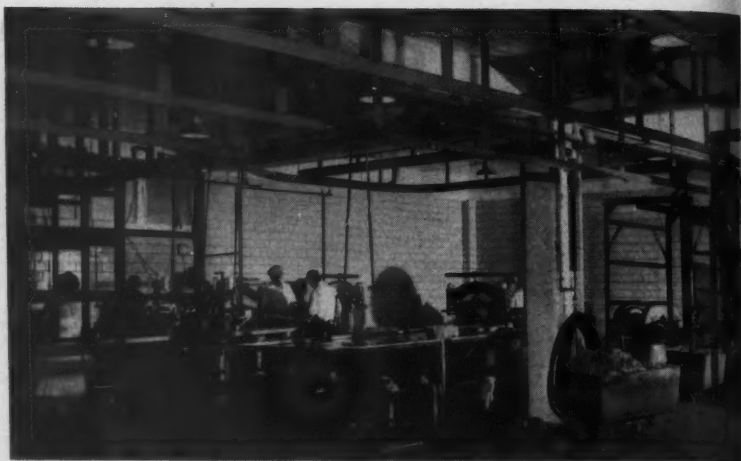
The product holding cooler, which can hold 6,000 lbs. of product on its three rails, is centrally located with respect to the cook room and the smokehouse area. The room is refrigerated with dry ceiling units and is tiled to splash height. From this cooler, product moves either to the packing room or the shipping dock. The packing room has Cryovac equipment and a Linker peeler. Peeled frankfurts are hand packaged with vertical hot plates against which the operator wipes the formed package.

The table-top Cryovac machine is used for packages of regularly-shaped product, such as chub salami, while another is employed for irregularly-shaped items, such as corned beef. The latter machine has a goose neck vacuum puller on which the bagged product can be held to get a tight vacuum around the whole product, says Abe Averbach.

The shipping room opens onto a three-truck loading dock that fronts on the plant's parking area. While traffic congestion is not a problem at the plant, which is located in a residential section of Winnipeg, the enlarged loading dock permits simultaneous loading of several trucks. Supplier trucks also can be handled promptly, as the loading dock has room enough to hold dry items which can be transferred to storage when convenient.

The offices of rabbinical and government inspectors and the plant superintendent, Joe Divers, are located on the first floor.

In the basement are two meat hold-



OVERALL VIEW of the sausage kitchen with well-planned system of overhead tracking.

ing coolers and space used for packing Kosher pickles and herring.

Canned meat labeling, packing and storage facilities have been enlarged. A wholly-owned subsidiary, Kosher Meat Canning Co., Ltd., cans Kosher meat, largely for export by Jewish relief organizations.

The firm's old office area was com-



ABE AVERBACH



IRV AVERBACH

pletely refurbished and the general office was enlarged with the addition of private offices for the principals. An employee dressing room and a lunch room were also added.

The original venture (a delicatessen) was founded in 1919 by the late Jacob Averbach to make Kosher products. In the first year, the firm had 150 Kosher customers, most of whom

were located in the Winnipeg area. For 25 years the senior Averbach made yearly trips to Seattle to purchase herring for the fish business and sold his line of Kosher meat products on his return trip. The firm in 1921 hired its first salesman at \$25 per week. In 1927 Averbach acquired full control of the business.

The first large addition was built in 1928. Abe Averbach joined the staff as sales manager in 1934. Under his management, the firm's line was expanded from the staple items of salami, wieners, corned beef and smoked meats to include garlic sausage and bologna. Today the firm produces five types of wieners and three sizes of salami and wieners. In 1942 the firm expanded its merchandising setup to include distributors, the first being Burns & Co., Ltd. These jobbers secured effective national distribution for the firm's Kosher products. The canning company was established in 1944 to handle a 1,000,000-lb. original order from the United Nations Rehabilitation and Relief Organization. The canning operation now turns out 1,000,000 lbs. annually, much of which is sold through CARE and relief channels.

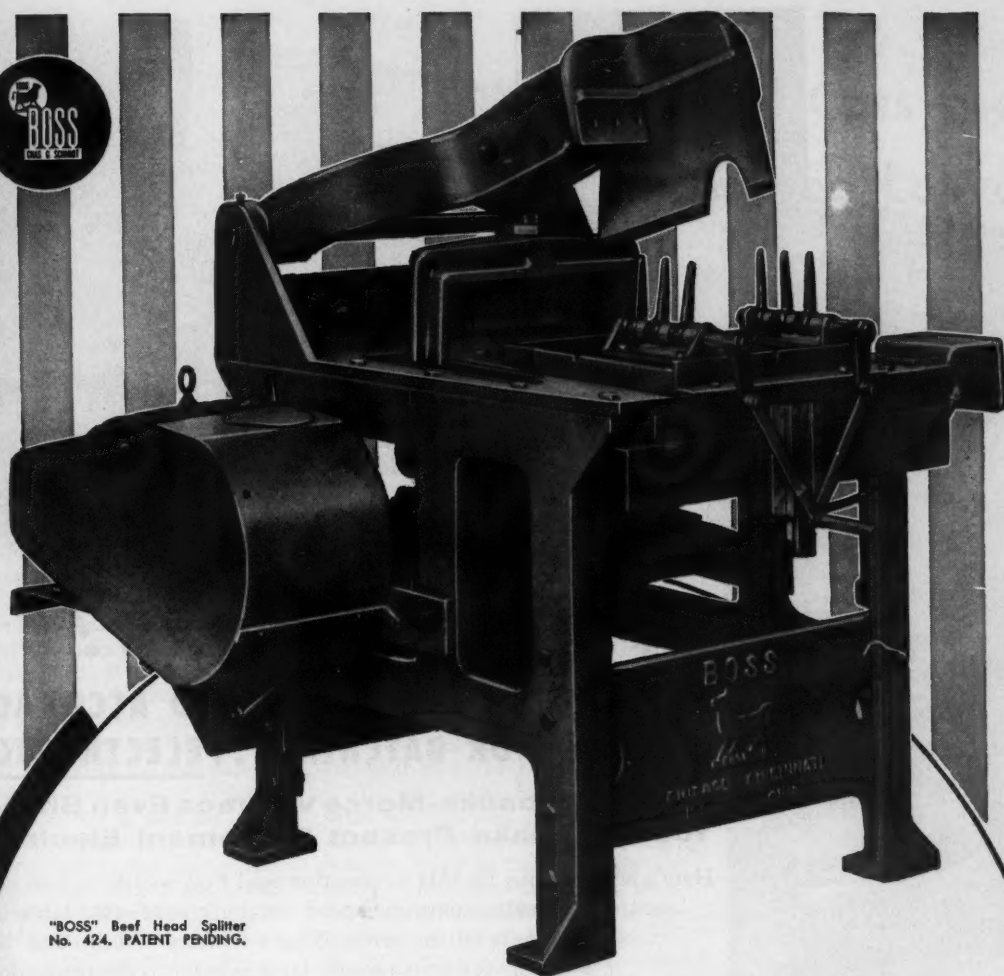
Under the younger Averbach, the firm undertook a regular advertising program and adopted its "Blue Label" brand. Seasoning was modified to make the firm's products acceptable to the non-Kosher market. Over 75 per cent of the company's sales are now made to non-Kosher outlets.

Part of the expansion in sales is attributable to another son, Irving, who joined the firm in 1950. He is in charge of the four-man city sales force and concentrates on selling chain organizations.

The organization now has dominion-wide distribution and ships into the U. S. as far as Salt Lake City.



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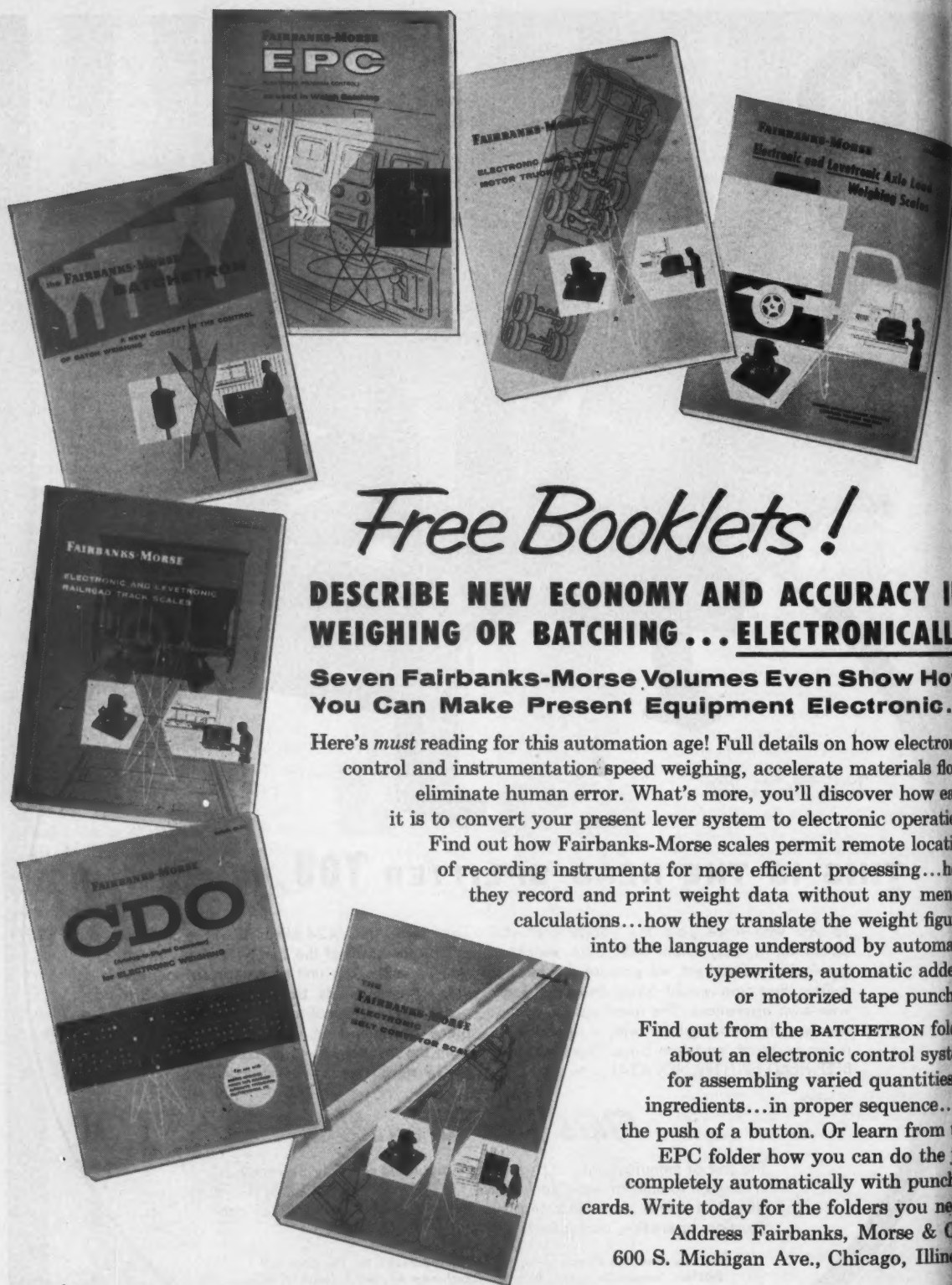
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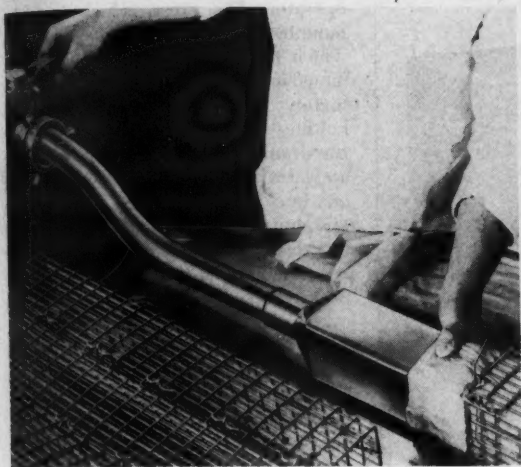


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## New Method Cuts End Loss on Molded Loaves



LEFT: Operator stuffs casing using bell-shaped horn. TOP RIGHT: Preparing cased and caged product for meat press. RIGHT CENTER: Operator places cage in table-mounted press for pressure packing of the loaf.

THE latest improvement in the production of loaves for slicing is said to reduce the percentage of ends that must be discarded and to pressure-pack the fibrous-cased emulsion while it is still in the wire mold. With conventional procedure, the ends that must be cut from a loaf before uniform slicing is possible average between 4.5 and 7 per cent. With the new method, developed by Serdco, Inc., Philadelphia, Pa., end loss is said to be reduced to approximately 1 per cent.

The technique is the second improvement made since Visking Co., Chicago, and R. R. Pressel Sausage Co., Detroit, developed the loaf form for slicing. According to the original method, the product was partially stuffed in a fibrous casing, and stuffing was completed after the wire mold had been locked around the casing. The process included a tamping step to get the neck in the mold. Subsequently, Visking and Luer Packing Co., Los Angeles, developed a bell-shaped stuffing horn that permitted stuffing a casing within a locked wire mold.

Although this method streamlined stuffing in fibrous casings for loaf production, it did not provide a convenient way of pressure packing the product, and did not eliminate the

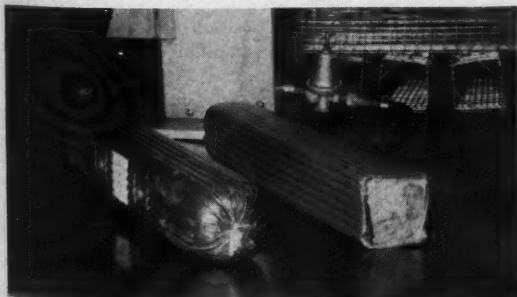
tapered ends which had to be removed prior to slicing.

Under the newest modification of the method, the ends are squared and the loaf is pressure packed. The system uses 3% in. x 3% in. end boards (plastic), a wire mold, a holder pin and a vertical press. The bell-shaped stuffing horn is retained in the operation and the fibrous casing is threaded over the horn.

The wire mold is placed in position over the horn. The bottom end board, which has a 1 1/4-in. center hole, is placed in the mold. The operator, who holds the board vertically, completes pulling the mold into position and threads the first-tie neck of the casing through the center opening in the end board. The mold is then pulled tightly against the end of the stuffing horn; this holds the board in place.

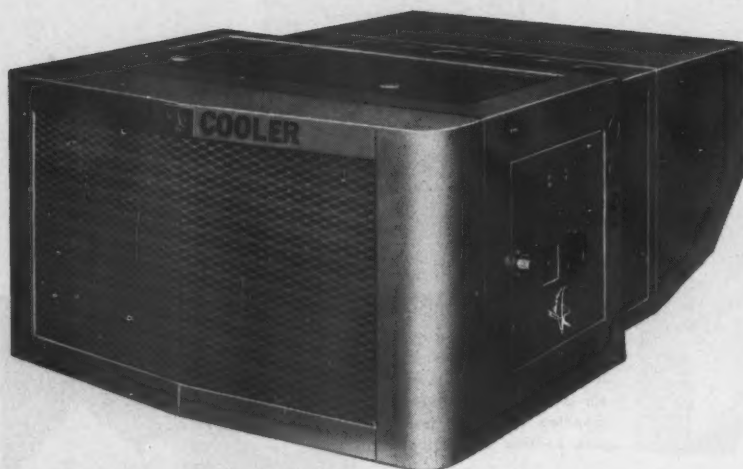
Following this procedure, the operator stuffs the casing, holding the open neck firmly. With a Rockford filler the proper amount of emulsion can be stuffed and the casing neck left a predetermined length. The mold is then placed in the vertical plane, and the operator evens up the distribution of the emulsion in the casing. He then folds and tucks the casing neck securely.

The cage is passed to the press



RIGHT: Holding pin is inserted between top of end board and bottom of piston. LEFT: Comparison of two finished loaves. Loaf on left was formed by old method and has conical ends averaging 6 per cent of weight that must be removed. The new loaf on right has square ends.





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operator. The press, which is table-mounted, has a bottom saddle in which the wire mold is placed and a magazine on top that holds approximately 40 solid top boards. While holding the cage in position against the frame of the press, the operator activates the mechanism which feeds out one board. He then releases the air plunger which pushes on the end board and product. The plunger will not come down until the board is in position, so that pressure is imposed over the top surface of the product.

At the end of the pressing cycle, the operator inserts a stainless steel, U-shaped holding pin, which is slightly smaller in width than the mold, between the top of the board and the bottom of the piston. The pin ends protrude beyond the mold and effectively lock the board in place.

When the pin is locked, the operator releases the pressure and removes the product-filled mold; the latter is hung by the loop for processing. The time required to pressure pack and lock the board in position is approximately the same as was needed to second tie the casing with string by the old method.

The loaf is handled in the usual manner after smoking. Boards and holding pin are washed and used in the next stuffing operation.

### Rath Omits June Dividend; Half-Year Profit Declines

The board of directors of The Rath Packing Co., Waterloo, Ia., has decided to omit the dividend normally paid in June, Howard H. Rath, chairman, announced.

Although preliminary figures indicate that the company earned "a small profit" for the six months ended April 26, 1958, the amount was less than for the same period a year earlier, Rath explained.

The company paid out nearly 60 per cent of its profits in dividends in the 1957 fiscal year, Rath said, adding: "We cannot continue to pay out in dividends such a large proportion of our earnings and at the same time make the capital expenditures necessary to improve our competitive position and to increase our earnings potential."

### Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, a Delaware corporation, has declared a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from April 1 to June 30, payable July 1 to stockholders of record on June 16.



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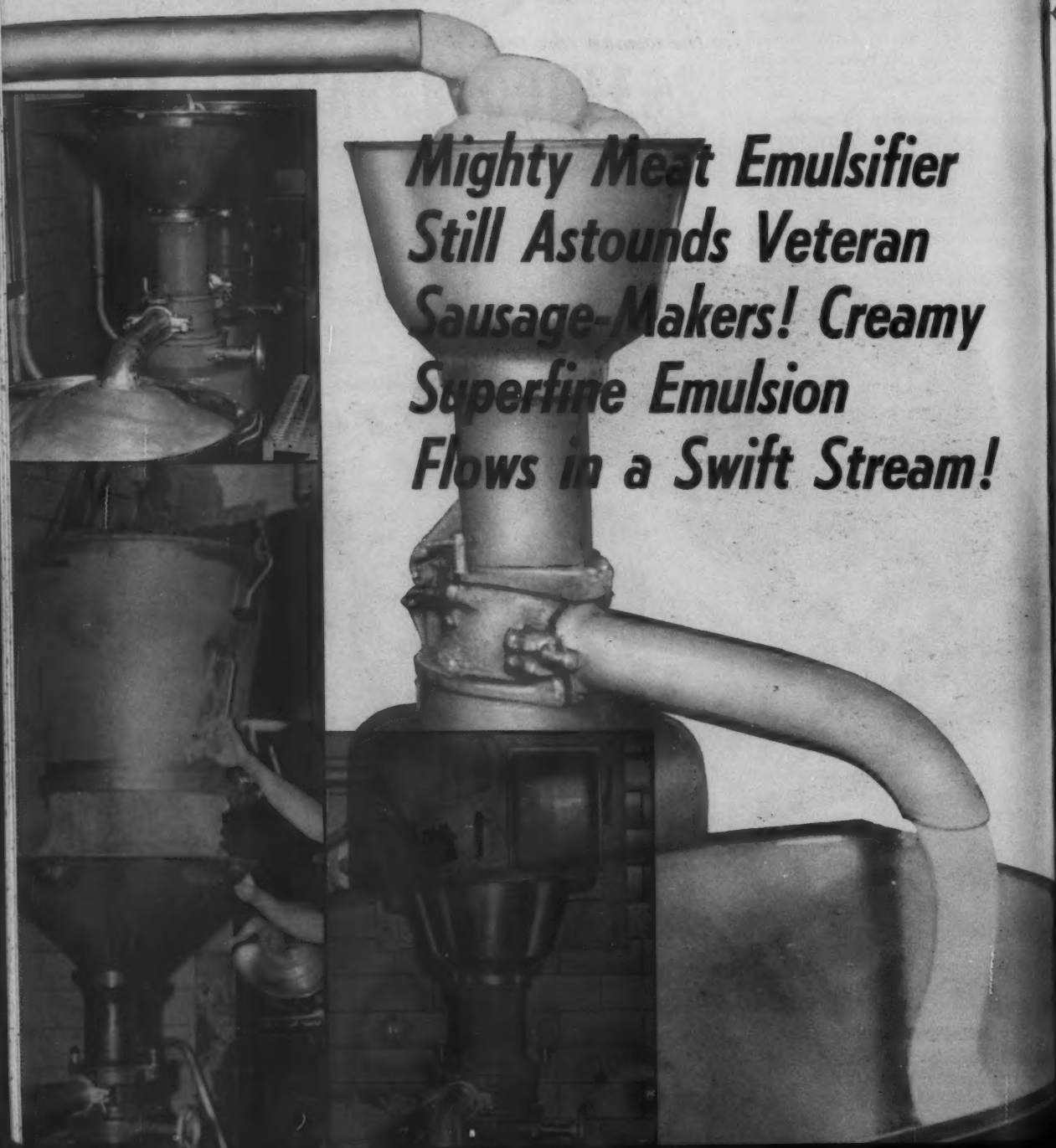
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— urged enthusiastic users of  
**REGAL CORNED BEEF CURE\***

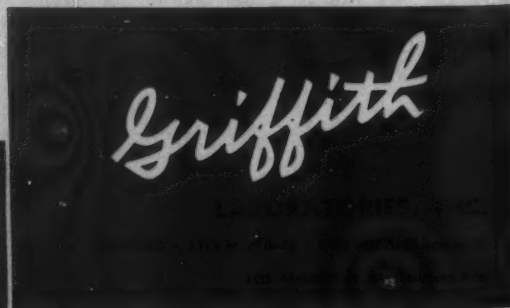
# REGAL H & B (ham and bacon) CURE

Until Griffith research developed REGAL Corned Beef Cure, corned beef had a *dead gray* color. REGAL Cure transformed it to an *appetizing, stable pink*! Developed *delicious* flavor in the same brief time! Thus, REGAL Cure changed corned beef from a slow mover to a fast impulse seller! —a real profit maker!

No wonder satisfied users urged us to formulate a REGAL Cure for similar results in Ham and *pickle-injected* Bacon! So, we compounded another formula of balanced PRAGUE POWDER and sodium ascorbate— *REGAL Ham and Bacon Cure*! We urge you to cure ham and bacon and corned beef *more profitably* with REGAL CURES!

*The High-Color Ascorbate Cures  
So Unique, Patents were Granted*

U.S. Patents No. 2,828,212 and 2,823,132



(Moving June, 1958 from NEWARK to: UNION, N. J., 855 Rahway Ave.)

\*Ham and corned beef with or without Spice Flavors



## Coast Firm Pins Profit to All Items; Watches Credit



John Josse (L), credit manager, and Matt Kovich (R), president, Denver Meat Co., San Jose, Calif., look at their weekly P/L statement in cwt. and percentage figures.

**I**N addition to figuring profit percentages on dollar sales, Matt Kovich, president of Denver Meat Co., San Jose, Calif., has gone a step farther and adopted a system of showing earnings by hundredweight for all individual items.

The basis of the system is a daily bill from sales orders of every item sold, by weight and money in each sales territory. One comptometer operator does this job. Each item is coded, enabling her to take off one at a time through all the orders. From this information a weekly recap is made of the total and compared with the incoming weight and money. This shows shrinkage by hundredweight and percentage and gross profit by hundredweight and percentage.

Salesmen's salaries, including fringe benefits, car allowance, business expense, pro-rata share of plant expense, delivery cost, administrative expense and telephone are charged for the week to every route and the result is net earnings before taxes. A weekly report is prepared for fabricated items showing sales with gross earnings. Labor and supplies are charged to the fabrication department and applied against gross earnings.

Both Kovich and John Josse, credit manager, believe in facing facts. The current uncertainty over profits impelled them to examine operations and selling procedures and adopt this system. They are convinced that it has several advantages. Knowledge of gross earnings by hundredweight for each item helps them set weekly selling prices in line with costs; it gives tight stock control, and it shows variations in shrinkage. When product is weighed in and out by a reliable checker, errors are eliminated

and loss by pilfering is prevented.

Josse also is deeply concerned with credit problems in the meat business. At the annual meeting of the Pacific Coast Meat Jobbers Association, in speaking of smaller retail operators, restaurants and others, he said:

"Credit is too easy to get. So what is happening? Most of them are struggling along, getting in deeper and deeper; they will buy from you one week and someone else the next, playing one against the other, or they get into one of us to such an extent that we cannot afford to stop selling them. We go on and on.

"We in the meat industry today have entered into a new business. Some of us could add to our present names as follows: John Doe Meat and Finance Company. The only difference is that we do not collect any interest on this money. Let's not kid ourselves; when we permit any account to owe us \$3,000 or \$4,000 at all times, we are financing this account. They may pay it each week; however, by the end of the week they are right back to the original amount. Most of them cannot prepare a financial statement good enough for a bank loan. However, if they could, why bother? They have a sweetheart of a deal with us! Sure, every now and then we get our dander up and call the account, but they are getting used to this by now, and if we get tough they always have the ace-in-the-hole—bankruptcy!

"What are we going to do about this? How are we going to cope with this situation? I wish I had all the answers; however, I can tell you what the Denver Meat Company has done about it.

"We are getting out of the financ-

ing business as fast as we can by keeping close to these accounts and insisting that they pay more each week than they purchase. In other words, reversing the procedure, we pyramid on them instead of them pyramiding on us. In some cases we have passed up business until the account is paid to terms. And still others we have placed on COD, collecting some on the old account.

"This is a slow process; however, it is better than forcing an account into bankruptcy. We are also making every effort to be helpful to our customers because we need them, big or small. We are trying to take some personal interest in his operation, offering him any advice or knowledge that we may have acquired."

In conclusion, Josse suggested that all meat sellers give particular consideration to the following in an effort to solve their credit problems and increase their profit ratio:

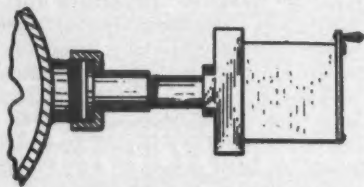
1. Maintain close supervision over accounts receivable.
  2. Establish realistic limits on moral risks.
  3. Use credit background information available through company salesmen and other contacts.
  4. Participate in exchange of credit information.
  5. Sell merchandise instead of terms.
  6. Be constantly aware of legal rights in handling doubtful accounts.
- The business was started by Matt Kovich and brothers John and Nick in 1943. Matt Kovich is president; the brothers are vice presidents and Elizabeth Ravizza is secretary-treasurer. In 1954 the firm built a modern plant on the outskirts of San Jose with ample space for trucking. Matt is a director of the Pacific Coast Meat Jobbers Association, a member of Western States Meat Packers Association and American Meat Institute and is a supporter of the American Meat Institute Foundation.

## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,822,570, A DEVICE FOR SHAPING FOOD PRODUCT which



was patented February 11, 1958 by Anthony M. De Pascale of East Orange, New Jersey.

More specifically, the device for shaping a food product is adapted to shape hamburger cakes and the like as an attachment to a sausage stuffer in a sausage plant.

No. 2,816,034, HIGH FREQUENCY PROCESSING OF MEAT AND APPARATUS THEREFOR, patented December 10, 1957 by Eugene Mittelmann, Chicago, Ill., assignor to Wilson & Co., Inc., Chicago, Ill., a corporation of Delaware.

The process of heating meat which comprises shaping a quantity of meat into a cylindrical form, with this meat including alternate layers of fat meat and lean meat disposed parallel to the flat ends of the cylindrical form, placing the meat in a frusto-conical can made of conductive material and lined with a dielectric material and having its smallest diameter slightly greater than the diameter of the cylindrical form, introducing the can with the meat therein between a pair of electrodes, and establishing a high frequency electrical field across said meat in a direction substantially perpendicular to the layers of lean and fat meat to heat the meat uniformly throughout.

No. 2,828,212, STABLE DRY CURING SALT COMPOSITIONS, patented March 25, 1958 by Louis Sair, Evergreen Park, Ill., assignor to The Griffith Laboratories, Inc., Chicago, Ill., a corporation of Illinois.

For use in curing meats, the inven-

tor provides a salt consisting essentially of 1) sodium chloride; 2) alkali metal nitrite; 3) alkali metal salt of an isomer of ascorbic acid, and 4) alkaline material in kind and quantity to impart to the composition when dissolved in water at 1 per cent solution by weight a pH of at least 7.6, whereby the composition on taking on moisture remains substantially stable in its nitrite value.

No. 2,825,654, MEAT TENDERIZER, patented March 4, 1958 by Edwin A. Vaupel, Dallas, Tex., assignor to Food Industries Company, Inc., Dallas, Tex.

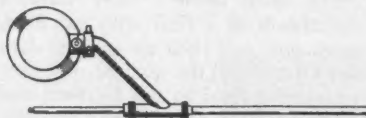
A free flowing food tenderizing composition is disclosed comprising a mixture of 5 per cent fungal enzyme, 77 per cent sodium chloride, 15 per cent dextrose, 2 per cent monosodium glutamate, .125 per cent pepper, .125 per cent celery salt, and .75 per cent edible oil, the fungal enzyme being in fine granular form; the sodium chloride, dextrose, monosodium glutamate, pepper and celery salt being in granular form.

No. 2,815,356, METHOD OF RENDERING FAT, patented December 3, 1957 by Charles Pavia, Timberville, Va., assignor to Pavia Process, Inc., Washington, D. C., a corporation of Delaware.

It is stated that the method will solve the water problem in cases when a filter press is used without the addition of any other equipment; that is, by the use of the three basic pieces of equipment—grinder, kettle and filter press.

No. 2,822,571, APPARATUS FOR MAKING HOLLOW FRANKFURTERS, patented February 11, 1958 by Raymond M. Johnson, Los Angeles, Calif., assignor of one-half to Llewellyn B. Stearns, Rivera Calif.

The apparatus comprises an extrusion head having an opening there-through and an inlet conduit extending laterally thereinto, a stuffer horn connected to the head in alignment with the opening and adapted to have a casing carried thereby; a carrier rod



extending through the opening and stuffer horn, a rod bearing and sealing device between the head and rod and a casing securing means on the end of the rod outwardly of the stuffer horn, whereby, when an end of the casing is secured to the rod and ground meat is introduced into the

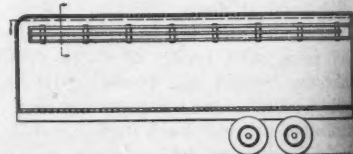
opening through this inlet, the same will fill the casing and force the rod outwardly of the head.

No. 2,817,198, BACON PACKING MACHINE, patented December 24, 1957 by John L. Crowley, William Swift, and Elmer V. Larsen, Omaha, Nebr., assignors to The Cudahy Packing Company, Omaha, Nebr.

This machine is adapted to pleat a length of carrier strip and arrange the bacon slices thereon, cutting off the carrier strip containing a predetermined weight of bacon. There are 14 claims.

No. 2,819,683, MEAT TRUCK AND TRACK SYSTEM THEREFOR, patented January 14, 1958 by Sidney LeFiell, San Francisco, Calif.

Spaced apart parallel rails are attached to the opposite sides of the side walls of the truck for the full length thereof, the top and bottom rails of each group being connected by spacers, the end of middle rail of each group being spaced from one of these spacers at one end of the group to form a transfer opening,



with opposed wheeled carriers mounted on opposed corresponding rails of each of the groups and a bar connecting the opposed carriers.

No. 2,816,838, PACKAGES FOR TOFFEES AND LIKE ARTICLES, patented December 17, 1957 by Alfred German Rose, Gainsborough, England, assignor to Rose Brothers (Gainsborough) Limited, Gainsborough, England, a British company.

There are nine claims, of which five are to the method and four to the apparatus for aseptically packaging perishable food products by employing aseptically manufactured containers and at the same time packing sterilized food product therein without further handling.

No. 2,813,024, PROTEIN FOOD PRODUCT, patented November 12, 1957 by Mortimer Louis Anson, New York, N. Y., and Morton Pader, West Englewood, N. J., assignors to Lever Brothers Company, New York, N. Y., a corporation of Maine.

A protein food product resembling a meat spread is disclosed, comprising unstretched thermostable small discrete particles of hydrated unoriented chewy protein gel and an edible outer additive to the product.



*It Pays To Plan With General American*

a limited number of **GARX-URTX** refrigerator cars now available for lease to packers. You get all the advantages of a General American lease with these cars—service facilities throughout the country—continuous availability because of nation-wide distribution. Write or call General American—today.



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# New LUSTER for HAMS and BACON

## Patapar® Luster Parchment PRE-COMBINED WRAPPERS

Glamour, sales appeal, protection... and economy at the same time is offered by the new series of Patapar Luster Parchment wrappers. These pre-combined wrappers are complete units bound together at one edge by adhesive. You do no collating. There is no waste motion - no need for two or three paper inventories. Here is real economy!



### Paterson TRIP-L-WRAP®

1. Outside printed wrap of Patapar Luster Parchment - high wet-strength, grease-resisting.
2. Middle sheet of Paterson Sorb-Pak.
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*Different combinations of other Paterson papers also available*

We will reproduce your present wrapper design, or if you wish, we will design a new and colorful wrapper for you.

For details and samples, write us on your business letterhead. Mention Patapar Luster Parchment and tell us your requirements.

**Patapar®**  
VEGETABLE  
PARCHMENT

HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885



### Hormel Immobilizer No. 3

[Continued from page 18]

Aluminum sticks are used in trolleying the animals onto the powered chain of the dressing floor. The time required to process each hog from the holding pen to the cooler is 40 minutes, says G. I. Cervene, mechanical supervisor.

Coordination of prone sticking operations is regulated by signal lights installed at strategic positions along the dispatching line and in the dressing area. All employees along the line are informed by a green light for "go," red for "stop," yellow for "slow down" and yellow and green together for "half speed." Push-button controls are placed at each station.

Employees required for operating the immobilized sticking setup at Fort Dodge are two drivers, one attendant feeder, one arranger and one sticker. The plant formerly used two drivers, three shacklers (one on relief), one sticker and one dropper into the scalding tub. A better job is now being done with fewer gaps in the line and productivity of the entire operation has increased.

Maintenance consists almost entirely of lubrication and takeup on the drives. Conveyor links are made with Zerk fittings which are serviced once a week with Sinclair Litholene all-purpose grease. Drip oilers on the chains are filled daily with Texaco AMA No. 5 lubricant.

Hair from the scraper flows by gravity to a complete processing department located at ground level under the scalding tank and scraper. In an adjoining area manure and paunch contents are power-screened to separate liquid from solid material.

The hair is transferred by gravity from the scraper to a vertical toenail separating tank where compressed air is bubbled up through the water to float the hair. Toenails and heavy dirt sink to the funnel bottom of the tank from which they are removed through a large gate valve. The hair is combed from the tank and slowly moved the length of a 50-ft. cooking vat by a rake conveyor. Water in the vat is treated and maintained at a temperature of 160° F. After cooking, the hair is fed automatically through a series of pickers and a dryer to be deposited on the concrete floor in a clean and fluffy condition suitable for furniture upholstery and similar uses. The hair is hand pitched by an employee into a power baler. The burlap-wrapped, wire-tied 500-lb. bales are raised by an electric hoist and transported along an overhead rail to an adjoining storage area. The only workers in the hair department are two men on split shifts.

Made for each other!



**YOUR MEAT PRODUCT  
AND Sealright's  
NEW Flavor-Guard  
MEAT CONTAINERS**

Take meat spreads for instance (the meat industry's fastest growing item) when "Packageered" in a Sealright "Flavor-Guard" container they sell even faster.

New, plasti-processed Sealright paper containers are "Packageered" to give your customers the newest leakproof, freeze-heat-and-serve, wonder-package idea that guards and preserves the good flavors of your meat products . . . from an 8-ouncer to a 45-pounder.



**Sealright**

Sealright-Oswego Falls Corporation, Fulton, N. Y.  
Kansas City, Kansas—Sealright Pacific Ltd., Los Angeles, California  
Canadian Sealright Co., Ltd., Peterborough, Ontario, Canada.

NP-5-58

SEALRIGHT CO., INC., FULTON, NEW YORK

I'm certainly interested in Dividend Packaging! Send me my "Test Kit" of your NEW "Flavor-Guard" wonder-packaging ideas for meat products.

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## I order my meat "in bloom," Thermo King gets it here that way

I'm a meat buyer. Not the easiest job in the world, not the hardest. But I do know good meat when I see it. If it gets here in top shape and cooled right, I'm happy. I can't tell the shipper what kind of refrigeration to use, but I've noticed, though, that most trucks that back up to my dock have a Thermo King up front. When I see that, I know my meat is getting here like I ordered it . . . pink, fresh, in bloom.

Course I'm no mechanic, but I guess the reason

Thermo King does a better job is because it only runs part of the time—like a stop-and-go sign. That means less blowing. If we lost moisture from the meat, we'd lose money. With Thermo King doing the cooling, it never seems to happen.

Like I said. I can't tell you what kind of refrigeration to use, but if I were shipping anything that needed cooling, I think I'd want to look into Thermo King.



First Name in Truck and Trailer Refrigeration

44 South 12th Street Minneapolis 3, Minnesota  
British Commonwealth: Canadian Thermo Control Co., Ltd. Montreal, Quebec

# The Meat Trail...



MEAT SPEAKS for itself, according to 17-year-old Gloria Wolter, senior at Parma (O.) High School, whose poster (No. 1, top left) took first place honors and brought her \$200 in National Live Stock and Meat Board's bi-annual poster contest. Theme of contest, which drew entries from high school students of 44 states and District of Columbia, was "Meat—The Nation's Mainstay." Subject stimulated special studies and projects in schools on importance of meat in diet, with Meat Board providing students and teachers with information. Winning posters, selected by committee of judges in Chicago on basis of originality, slogan, effectiveness, theme and artistic presentation, will be on display in connection with Board's educational exhibits at fairs, livestock exhibitions and food shows. Five other top entries, numbered in order of placement, and prize-winning artists are: (2) Joseph D. Corbo, Mt. Vernon, N.Y.; (3) Kenneth Henry McMinn, Boise, Ida.; (4) Rochelle Benatovich, Buffalo, N.Y.; (5) Garry William Colby, Detroit, and (6) Fred Gutzeit, Cleveland. A total of 60 cash awards went to contest winners and ten cash prizes to teachers of students with entries.

## H. H. Meyer Succeeds T. E. Wilson as AMIF Chairman

H. HAROLD MEYER, president of H. H. Meyer Packing Co., Cincinnati, was elected chairman of the board of directors of the American Meat In-

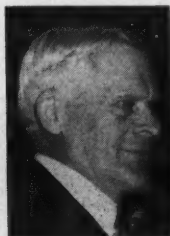
stitute Foundation, Chicago, at the annual meeting of the research organization. He succeeds THOMAS E. WILSON, former head of Wilson & Co., Inc., Chicago, who had served continuously as chairman of the board since the Foundation was established in 1947. Wilson was named honorary chairman in recognition of his long

service and prominent role in the creation of the AMIF.

A. D. DONNELL, president of The Rath Packing Co., Waterloo, Ia., was



H. H. MEYER



T. E. WILSON



H. DAVISON



G. M. LEWIS

stitute Foundation, Chicago, at the annual meeting of the research organization. He succeeds THOMAS E. WILSON, former head of Wilson & Co., Inc., Chicago, who had served continuously as chairman of the board since the Foundation was established in 1947. Wilson was named honorary chairman in recognition of his long

elected vice chairman of the board, a post held by Meyer for the past two years. HOMER R. DAVISON, president of the American Meat Institute, was named AMIF president, succeeding WESLEY HARDENBERGH, retired AMI president, who had held that office since 1947.

New treasurer of the Foundation

is ROBERT C. MUNNECKE, president of The P. Brennan Co., Chicago, who succeeds J. F. KREY, president of Krey Packing Co., St. Louis. GEORGE M. LEWIS of the American Meat Institute was re-elected vice president of the AMIF, and ROY STONE, also of the AMI, was renamed as secretary and assistant treasurer.

Five new members were elected to three-year terms on the Foundation's 15-member board of directors. They are: Robert C. Munnecke; R. E. BORCHERS, executive vice president of Armour and Company, Chicago; W. W. MCCALLUM, president of John Morrell & Co., Chicago; A. B. MAURER, president of Maurer-Neuer, Inc., Kansas City, Kans., and FREDERICK M. TOBIN, president of Tobin Packing Co., Inc., Rochester, N. Y.

Directors whose terms of office expired this year and who, under the Foundation's by-laws, were not eligible to succeed themselves are: L. F. LONG, president of The Cudahy Packing Co., Omaha; OSCAR G. MAYER, chairman of the board of Oscar Mayer & Co., Chicago; J. D. COONEY, president of Wilson & Co., Inc., Chicago; Thomas E. Wilson and J. F. Krey.

## PLANTS

The Danahy Packing Co., Buffalo, N. Y., will resume the slaughtering of hogs, an operation it discontinued in March. BARNEY LEFCOWITZ, president, has announced. "Our goal is to increase hog slaughtering very, very strongly in the next couple of months to a point where production will be higher than it was before the shutdown," he said. The firm had been slaughtering about 3,500 hogs a week.

A \$125,000 expansion program now underway at Canadian Dressed Meats, Ltd., Toronto, will provide more office, shipping and refrigerated storage space, according to T. K. LAMONT, secretary-treasurer.

Fire of unknown origin gutted the Gaudreau Freres plant in Magog, Quebec, causing damage estimated at about \$100,000.

Gunsberg Beef Co., Detroit, has received a city permit to build a one-story addition to its slaughterhouse, install new masonry walls and remove walls and partitions at a cost of \$177,025. JOSEPH GUNSBURG is president of the concern.

Approximately 2,000 retail dealers and other customers of Swift & Company attended an open house recently

at the expanded Swift sales unit in Mobile, Ala. Building additions include a beef cooler with a capacity of six carloads, a freezer of two-carload capacity and a beef fabricating room. Capacity of the sales unit has been doubled in the past year. E. S. THOMAS is the manager.

A new \$100,000 plant is being planned by Pennsylvania Dutch Products Corp., Phoenix, Ariz., M. H. FROSTROM, general manager, reports. Additional smokehouses and vacuum packaging equipment are being installed in the present plant.

A 1,100-sq.-ft. addition is being completed at North Alabama Meat and Provision Co., Huntsville, Ala. The concrete unit will provide cold storage for a new line of fish, frozen vegetables and fresh vegetables, M. H. McCUTCHEON of the firm announced. The company, which carries a complete line of meats, began operations in January.

The Chattanooga branch house of Armour and Company, which was closed last June, has been reopened on a limited scale in its former location at 1400 Cowart st. E. G. WRIGHT is manager of the branch.

A new slaughterhouse has been built by HOWARD L. STEVENSON behind his locker plant in Goldfield, Ia.

## JOBS

The appointment of RICHARD B. HESS as national grocery sales manager for Stahl-Meyer, Inc., New York City, has been announced by FRANK J. GUTHRIE, general sales manager of the meat packing concern. Before joining Stahl-Meyer, Hess was associated with Welch Grape



R. B. HESS

Juice Co. He also served with The Kitchens of Sara Lee during that firm's national expansion program.

PERRY MARTIN has joined Maurer-Neuer Corp. as superintendent of the company's plant in Arkansas City, Kans. He formerly was assistant superintendent of the John Morrell & Co. plant in Ottumwa, Ia.

O. L. (OLE) ANDERSON has been appointed head cattle buyer for Armour and Company at West Fargo, N. D., F. A. CONWAY, general manager of the West Fargo plant, announced. Anderson formerly was head cattle buyer at the Armour plant in

Grand Forks, N. D. The Grand Forks plant has been consolidated with the West Fargo unit.

W. J. SHORT has been named auditor of the Swift & Company plant in South St. Joseph, Mo., succeeding CLARENCE R. CLARK, who is being transferred to Kansas City as auditor. Short previously was auditor for Swift & Company at Jersey City, N. J.

## DEATHS

ROY PATRICK O'BRIEN, 56, president and founder of R. O'Brien Sons Co., Inc., Chicago, died May 10. Four sons, MORGAN P., GERALD R., RAYMOND J. and JOHN T., are associated in the wholesale meat concern.

C. EDWIN HAZARD, 65, retired head cattle buyer for Armour and Company, Chicago, died May 9. He retired in 1956 after 44 years with Armour. Surviving are the widow, ANNE, and a son, C. EDWIN, JR.

ROBERT F. WIEBER, 60, manager of F. Wieber and Sons Co., Houghton, Mich., has passed away. The company, founded by Wieber's father, has been an exclusive distributor for Swift & Company about 63 years, longer than any other concern. Wieber was employed in the beef department at Plankinton Packing Co., Milwaukee, and Swift & Company, South St. Paul, before joining the family firm.

RUSSELL H. BULL, 51, director since 1950 of District 3, United Packinghouse Workers of America, was killed recently in an automobile collision near Des Moines.

IGNATIUS BARNARD, 73, former Chicago sales manager of Tee-Pak, Inc., died May 11 in Los Angeles. He moved to Los Angeles in the 1940s and worked as an efficiency engineer.

ALBERT GREISLER, 49, office manager of Sol Greisler & Sons, Inc., Philadelphia boning firm, died recently.

"BARBE-CUTIES," extra plump franks made especially for barbecuing, have been introduced in five eastern states by Bernard S. Pincus Co., Philadelphia. The 1-lb. carton by Milprint, Inc., Milwaukee, is examined at right by Abe Cooper (left), president, and Bernard Cooper, vice president of Pincus concern. Design features animated frank beneath orange sun cutout through which product is visible.



## TRAILMARKS

The board of directors of the Western States Meat Packers Association will meet on Friday, June 6, at the Fairmont Hotel, San Francisco. E. FLOYD FORBES, president and general manager, said the meeting will be open to all WSMPA members.

Stark, Wetzel & Co., Inc., Indianapolis, has equipped its hog buyers at the Indianapolis stockyards with three transistor-powered walkie-talkies so that they can discuss market information at any time.

ABE COOPER, president of Bernard S. Pincus Co., Philadelphia, has been elected president of the Philadelphia Psychiatric Hospital.

A surflex-filter being installed by Arkansas City, Kans., near the water tower of the local Maurer-Neuer Corp. plant will clear up the dirty water problem that has been confronting the plant for the past few months, according to city manager A. L. SHORT. The plant has been forced to suspend operations several times because the water discolored meat being processed.

LEE R. BOWER, controller for The Sugardale Provision Co., Canton, O., has been elected to membership in the Controllers Institute of America.

C. R. CROSSER, vice president of Midland Empire Packing Co., Billings, Mont., conducted a carcass grading demonstration at the plant recently as part of a livestock marketing school for county agents.

E. L. HARRISON, vice president in charge of industrial relations, B. C. Packers, Ltd., Vancouver, B. C., participated in a "business outlook" panel discussion during the recent annual meeting of the British Columbia Chamber of Commerce.

Excelsior Quick Frosted Meat Products, Inc., Long Island City, N. Y., has announced the appointment of



# Mepaco

## TIPPER SMOKE GENERATORS

*Give you a better, lasting color and improved  
smoke flavor at no cost whatever!*

**You save space, time and labor; and the equipment  
pays for itself in sawdust savings alone!**

**MIDLAND EMPIRE PACKING CO., INC.**

**MIDLAND EMPIRE**

P. O. BOX 1575  
BILLINGS, MONTANA  
January 30, 1958.



**GREAT FALLS MEAT COMPANY**

**PACKERS**

GREAT FALLS, MONTANA  
February 6, 1957

**Sigman Meat Company, Inc.**

P. O. BOX 5242, TERMINAL ARNDT, DENVER 17, COLORADO  
PLANT: ARVADA, COLORADO (PHONE: ARVADON 4-5531)  
April 2, 1956



Mr. Charles Hawley  
Packer

**FROM MIDLAND EMPIRE PACKING CO., INC.**

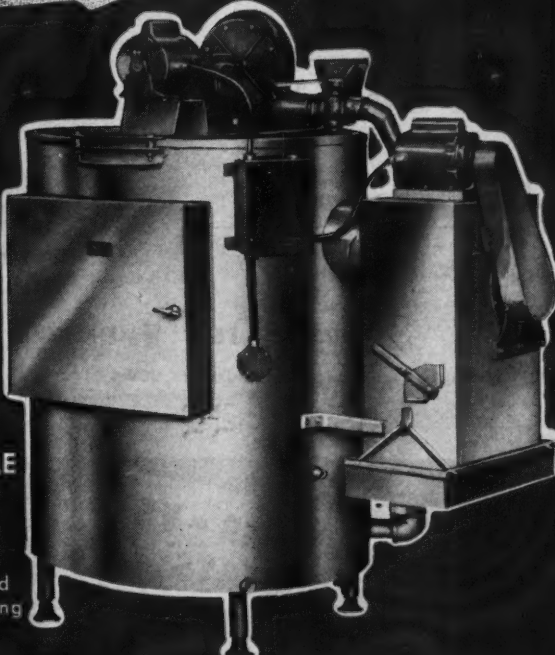
"We have reduced the amount of sawdust  
consumption about two-thirds."

**FROM GREAT FALLS MEAT COMPANY**

"We have cut our sawdust consumption by  
50 per cent."

**FROM SIGMAN MEAT COMPANY, INC.**

"The savings in sawdust paid for the machine  
in less than a year."



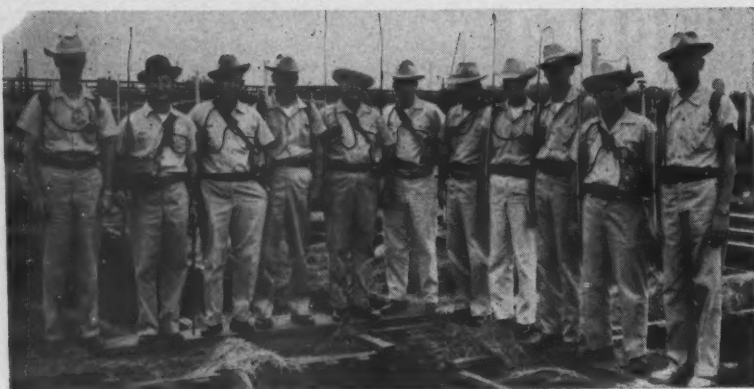
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IN  
3 SIZES**

Patented and  
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## NOW... RADIO EQUIPPED CATTLE BUYERS help assure the UNIFORM QUALITY of **SIoux-LAND BEEF**

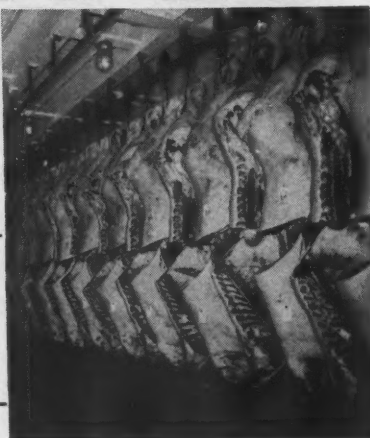
Up-to-the-second market information is an invaluable aid to our buyers for **RIGHT BUYING** at the **RIGHT TIME!** Another example of Sioux City Dressed Beef's constant vigilance in maintaining the **UNIFORM QUALITY** of **SIouxLAND BEEF** — no wonder that it's "TOPS" in the nation!

**BOTH 773 and TREIFE**

**Phone 2-3661**

ask for:

James Kuecker      Don Dennis  
Jerry Kozney



**SIoux CITY DRESSED BEEF, Inc.**

1911 Warrington Road

SIoux CITY, IOWA

U. S. Gov't. Inspected Establishment No. 857

Teletype 5Y39

**PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES**

**THE RATH PACKING CO., WATERLOO, IOWA**



the Egger Brokerage Co., Louisville, as representative for Excelsior in Louisville, Cincinnati, Columbus and Dayton, O.; Nashville, Tenn., and Charleston, W. Va.

Claridge Food Co., Inc., Flushing (N. Y.) meat canner, has appointed L. H. Hartman Co., Inc., New York City, to handle its advertising, merchandising and sales promotion.

### Shafer to Direct Office of International Trade Fairs

WALTER S. SHAFER, who retired early this year as vice president in charge of trade relations of Armour and Company, Chicago, has been appointed director of the Office of International Trade Fairs by Secretary of Commerce SINCLAIR WEEKS. NATHANIEL KNOWLES, who has been serving as acting director of the OITF, is returning to his post as deputy director of the Bureau of Foreign Commerce.

In his new post, Shafer will supervise the planning and operation of the Commerce Department's trade fair program conducted in cooperation with private industry. The OITF has had official U.S. government exhibits at 57 international trade fairs in 27 countries since the program began in 1954.

Shafer, a veteran of more than 35 years with Armour, has been engaged in his own business as a marketing, trade relations and business counsel in Chicago since his retirement from the packing company.

### Armour Recapitalization Plan Is Upheld By Court

The recapitalization plan adopted by Armour and Company in December, 1954, was held valid this week by Superior Judge John A. Sbarbaro in Chicago. The plan had been attacked as "illegal, unfair and unconstitutional" in an action by Johnston A. Bowman of Chicago, who was joined by a minority group of other preferred stockholders.

Under the recapitalization program, Armour exchanged its outstanding 8 per cent convertible prior preferred stock for new 5 per cent debentures. Each preferred share was exchanged for \$120 of debentures carrying one warrant for the purchase of one share of common stock.

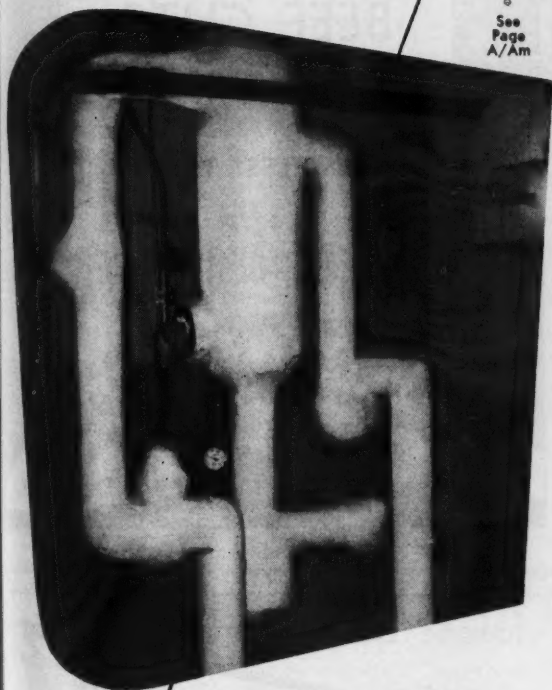
Judge Sbarbaro said the plan was fair to preferred stockholders because it gave them greater assurance of an annual return and the new securities had a higher market value than the preferred stock.

GENUINE  
**OZITE** \*

**STANDARD All-Hair  
PIPE COVERING  
INSULATION**



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- *saves power*
- *lasts a lifetime*
- *fits any form*

Leading refrigeration engineers find that wasteful heat flow is stopped quickly and easily by covering pipes and ducts with Ozite all-hair insulating felt. They find that easily-installed Ozite steps up refrigerating capacity of their equipment and reduces power consumption.

**NO SHAPE IS TOO COMPLEX**

A PRODUCT OF

**AMERICAN HAIR & FELT COMPANY**

**MERCHANDISE MART • CHICAGO 54, ILLINOIS**



THE  
PROVED TIME TESTED  
EFFERVESCENT ISOASCORBATE  
TABLET

**TAKAMINE  
TAKATABS**

(TRADEMARK)

THE EFFICIENT WAY TO USE  
**SODIUM ISOASCORBATE**  
IN MEAT PROCESSING!

**ACCURATE**—premeasured, uniform addition of isoascorbate.  
**CONVENIENT**—easy to handle, no paper to tear or dispose of, no handling of drums.

**ECONOMICAL**—eliminates waste, errors, spillage and use of excess amounts—as proved by actual in-plant studies.

**FAST**—dissolves quickly, eliminates mixing and need for stock solutions.

**TIME SAVING**—eliminates weighing and handling.

**VERSATILE**—can be used in comminuted products and curing pickle.

**QUICK DELIVERY**—from the Takamine warehouse nearest you.

It will TASTE better  
LOOK better  
SELL better  
with TAKAMINE products

Write our Technical  
Service Department  
for Bulletin TL-400

**TAKAMINE**

**LABORATORY**

DIVISION OF MILES LABORATORIES, INC.  
CLIFTON, NEW JERSEY



*from kill room  
to chill room...*

## it's Oakite for low-cost cleaning

Low-cost, quick, easy—that's the kind of cleaning program meat packers get with Oakite coordinated sanitation. It's the best in specialized cleaning materials, in mechanized equipment, in all-out service... and it adds up to healthy savings in time and money.

**Oakite Specialized Cleaning Materials** for the meat industry are available for such typical jobs as: cleaning and derusting trolleys, cleaning smokehouses, hog scalding, cleaning vats and kettles, brightening ham molds, truck washing, interior cleaning of tank cars, water treatment of refrigeration units, and many other meat plant operations.

**Oakite Mechanized Equipment** makes the old bucket-and brush methods downright expensive. Reports of time saving of 70 and 80%, using Oakite mechanized equipment, are not at all unusual. There's variety to fit every need, from the tiny Hozon Unit that fits in the palm of your hand to the Oakite Fogging Unit for sanitizing tank car interiors.

**Oakite Service** insures meat packers of the most efficient and economical use of Oakite materials and equipment. Near you is an Oakite Technical Service Representative, experienced in meat plant sanitation, ready with his help.

**GET YOUR FREE COPY** of the 40-page Oakite booklet, "How to Cut Sanitation Costs in Meat Packing Plants." Write to Oakite Products, Inc., 25 Rector Street, New York 6, N. Y.



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Technical Service Representatives in Principal Cities of U. S. and Canada

# EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL. Phone: YArds 7-3131

CAR LOT OR LCL  
**SAUSAGE MATERIALS**

TOP CHOICE OR GOOD

**BEEF CUTS**

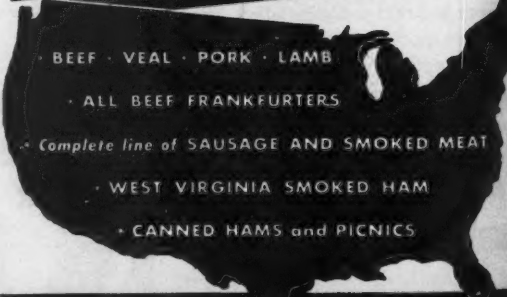
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AND

**BONELESS VEAL**

**30 YEARS OF SERVICE**

**EDWARD KOHN CO.**  
For Tomorrow's Business



*Let us work with you...*

INQUIRIES WELCOME AT ANY BRANCH OFFICE

**HYGRADE FOOD PRODUCTS CORP.**

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Up; Below Last Year

Meat production last week, rising for the third consecutive week, totaled 376,000,000 lbs., according to the U. S. Department of Agriculture. This was a slight gain over the previous week's volume of 373,000,000 lbs. However, it fell short of last year's level of 387,000,000 lbs. for the same May period. Cattle slaughter was up by a modest count for the week, while that of hogs was down, but both numbered smaller than a year earlier. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
May 10, 1958	350	196.4	1,129	154.1
May 3, 1958	345	190.8	1,140	156.6
May 11, 1957	370	206.8	1,134	152.9

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 10, 1958	106	12.8	278	13.1	376
May 3, 1958	100	11.9	285	13.4	373
May 11, 1957	129	15.6	261	12.1	387

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-58 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)				
Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
May 10, 1958	1,010	561	244	137
May 3, 1958	1,005	553	241	135
May 11, 1957	996	559	244	135

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
May 10, 1958	215	121	97	47	—	35.8
May 3, 1958	212	119	98	47	—	37.0
May 11, 1957	216	121	95	46	15.5	42.8

## AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 185,500,000 lbs. on May 3. This volume was 20 per cent below the 231,700,000 lbs. in stock about a year earlier.

Stocks of lard and rendered pork fat at 44,800,000 lbs. compared with 77,800,000 lbs. about a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	May 3 stocks as percentages of inventories on	
	Apr. 12 1958	Apr. 27 1957
HAMS:		
Cured, S.P.-D.C.	105	77
Frozen for cure, S.P.-D.C.	159	99
Total hams	139	92
PICNICS:		
Cured, S.P.-D.C.	116	79
Frozen for cure, S.P.-D.C.	169	53
Total picnics	147	59
BELLIES:		
Cured, D.S.	115	96
Frozen for cure, D.S.	97	148
Cured, S.P.-D.C.	105	86
Frozen for cure, S.P.-D.C.	108	80
OTHER CURED MEATS:		
Cured and in cure	115	91
Frozen for cure	108	50
Total other	112	69
FAT BACKS:		
Cured, D.S.	121	96
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Total	110	66
TOT. ALL PORK MEATS	116	80
LARD & R.P.F.	101	58

## U.S. Meat Imports Up Sharply in March

Foreign meat is entering the country in heavy volume, according to a U. S. Department of Agriculture report. Total volume of meat imports reached 50,263,854 lbs. in March, or more than double the 24,842,551 lbs. which arrived in the same month of last year. Argentina, our largest single supplier, shipped 14,346,440 lbs. during the month. Imports from Canada amounted to 8,516,885 lbs. U. S. meat imports in March, by country or origin, are listed below in pounds, as follows:

### MEAT AND MEAT FOOD PRODUCTS INSPECTED WHEN OFFERED FOR IMPORTATION BY COUNTRY OF ORIGIN, MARCH 1958

Country of origin	Fresh meats and edible offal			Cured meats	
	Beef and Veal	Lamb and Mutton	Pork	Beef	Pork
Argentina	...	...	...	3,897,718	...
Australia	344,448	188,796	...	48,543	513,023
Canada	3,811,143	3,619	2,913,107	...	199,894
Denmark	...	...	...	...	18,955
Germany	...	...	...	...	23,862
Holland	...	...	...	...	17,928
Ireland	1,881,205	...	6,291	...	...
Mexico	4,930,177	...	1,388	...	...
New Zealand	6,799,690	184,114	...	...	...
Paraguay	...	...	...	...	...
Poland	...	...	...	...	...
Uruguay	...	...	...	105,000	...
All others	283,649	113,722	1,050	12,243	7,115
Totals Mar. 1958	18,044,321	490,251	2,921,836	4,063,504	780,777
Mar. 1957	3,638,322	579,598	1,412,575	1,173,860	622,658

Country of origin	Canned meats			Sausage Trichina treated		General miscel- laneous	Total
	Beef	Pork	Miscel.	...	...		
Argentina	9,711,588	1,800	120,274	...	615,060	14,346,440	...
Australia	...	...	37,673	...	2,240	573,157	...
Canada	96	591,510	30,956	...	599,542	8,516,885	...
Denmark	5,343	3,608,408	209,464	...	...	4,068,563	...
Germany	...	492,458	12,524	...	...	541,691	...
Holland	1,800	4,125,522	180,817	...	...	4,286,555	...
Ireland	...	1,790	...	...	...	1,900,923	...
Mexico	...	...	...	...	...	4,936,468	...
New Zealand	...	...	...	120	...	6,979,321	...
Paraguay	483,364	...	...	...	...	483,364	...
Poland	...	2,086,408	388,407	...	...	2,424,815	...
Uruguay	159,087	...	22,400	...	7,560	294,027	...
All others	127,239	231,530	90,877	59,304	4,916	921,645	...
Totals Mar. 1958	10,488,497	11,069,426	1,082,892	123,032	1,229,318	50,263,854	...
Mar. 1957	9,108,678	7,105,319	625,520	90,346	485,675	24,842,551	...

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of live-stock in California, March 1958-57, as reported to THE NATIONAL PROVISIONER:

	March	
	1958	1957
Cattle, head	32,710	38,837
Calves, head	21,087	27,911
Hogs, head	18,390	19,238
Sheep, head	29,954	38,558

### Meat and lard production in lbs.:

Sausage	6,526,951	5,178,288
Pork and beef	9,974,065	8,444,516
Lard, substitutes	768,308	608,796
Totals	17,269,324	14,231,600

As of March 31, 1958, California had 120 meat inspectors. Plants under state inspection totaled 364, and plants under state approved municipal inspection totaled 53.

## Canadian Livestock Kill Up

Livestock slaughter in Canada during January-March 1958 increased over numbers for the same period of 1957. Inspected meat production rose 4 per cent, from 471,600,000 lbs. in the first quarter of 1957 to 492,700,000 lbs. in 1958. The largest rise was in hog slaughter, which increased 11 per cent to 1,420,000 from 1,336,000 in January-March 1957. Cattle slaughter rose to 461,000 from 451,000 in 1957, while sheep kill dropped to 83,000 from 96,000 in 1957.

# PROCESSED MEATS . . . SUPPLIES

## Says U.S.—Canada Trade Bad For Pacific N.W. Cattlemen

The United States-Canadian border as a "two-way street" for cattle and beef products was described by C. R. Milburn, president of the American National Cattlemen's Association as a problem "peculiarly difficult" for Pacific Northwest cattlemen.

Speaking at the annual convention of the Washington Cattlemen's group at Walla Walla, Milburn declared that "the recent heavy imports of Canadian cattle brought severe pressure on Washington cowmen who were thus unable to share fully in the strengthened national market. However, from a national picture, the impact of those Canadian importations was insufficient to impress upon Congress and trade officials the need for further tariffs for production against imports."

Milburn said that the ANCA has "vigorously worked for reasonable tariff protection in view of changing world conditions." Perhaps inshipments can be dispersed more widely around the nation or throughout the year, lessening the impact upon one geographical area.

He pointed out that American exports of cattle and beef products to Canada at times exceed imports from that country and that there are indications that such conditions might soon prevail again.

Milburn urged Washington cattlemen, long active in beef promotion, to support pending legislation to amend the Packers and Stock Yards

Act. The amendment would allow for market deductions on livestock for promotion and research purposes and would help to establish effective national programs to better acquaint consumers with beef values.

## Cattle Grub Control Meeting Slated For June 9 At Omaha

The Nebraska Livestock Feeders Association has announced that an informational meeting will be held in Omaha on the control of the cattle grub. Sponsored jointly by the Omaha-Denver Committee of Livestock Conservation, Inc., and the Nebraska Livestock Feeders Association, the meeting will take place in the Livestock Exchange Building at 1:30 p.m., June 9.

Calvin Jones, USDA entomologist at Lincoln, and Rob Rosselle of the Entomology Department and Dr. Paul Guyer, Extension Animal Husbandryman of the University of Nebraska will discuss the newest methods and materials for grub control.

The cattle grub is a costly parasite which greatly reduces the rate of gain and feed efficiency in the feedlot. It also damages beef and hides.

## Prohibits Cow Slaughter

Slaughter of cows in calf will be prohibited after June 12 in the province of Buenos Aires, it has been reported. The ruling comes in the wake of the heavy slaughter of cows and heifers last year and early this year, and which was threatening the breeding stock population.

## German Cattle Hide Imports Rise In 1957; U.S. Share Up

Imports of cattle hides by West Germany totaled 289,000,000 lbs. last year, the Foreign Agricultural Service has revealed. This volume represented an increase of 40 per cent over 1956 imports of 206,000,000 lbs.

Inshipments from the United States increased 88 per cent to 83,337,000 lbs. from 44,366,000 lbs. in 1956. Imports from Argentina rose 35 per cent to 81,961,000 lbs. from 60,525,000 lbs. the previous year.

## Meat Index Reaches New High

The wholesale price index on meats for the week ended May 6 rose to a new record high of 111.7, a Bureau of Labor Statistics report indicated. Up almost one percentage point from the previous week, the latest index on meats compared with 88.6 established for the corresponding period of last year. The average primary market price index at 119.5 was up from 119.3 for the week before and 117.2 a year earlier.

## California Lamb Promotion

California lamb is to be given special emphasis in an American Sheep Producers Council advertising campaign for the next few weeks through June 7, it has been reported. The campaign is to be carried on through newspapers, radio and television, in color and in black and white. In restaurants, it will be featured as the "Roast Royale."

### DOMESTIC SAUSAGE

Pork sausage, bulk, (1cl. lb.)	
in 1-lb. roll	42½ @ 46
Pork saus., s.c., 1-lb. pk.	62 @ 66
Franks., s.c., 1-lb. pk.	68½ @ 73
Franks., skinless, 1-lb. package	55 @ 56
Bologna, ring (bulk)	55 @ 62
Bologna, art. cas., bulk	46½ @ 52
Bologna, a.c., sliced, 6-7 oz. pk., doz.	3.00 @ 3.35
Smoked liver, h.b., bulk	54½ @ 56
Smoked liver, a.c., bulk	46 @ 50
Polish saus., smoked	61 @ 73
New Eng. lunch spec.	66 @ 70
New Eng. lunch spec., sliced, 6-7 oz., doz.	3.90 @ 4.92
Olive loaf, bulk	51 @ 59
O.L., sliced, 6-7 oz., doz.	3.11 @ 3.85
Blood and tongue, bulk	66 @ 70
Pepper loaf, bulk	64½ @ 77
P.L., sliced, 6-7 oz., doz.	3.11 @ 4.80
Pickle & pimento loaf	48 @ 55
P. & P. loaf, sliced, 6-7 oz., dozen	2.90 @ 3.60

### DRY SAUSAGE

(1cl. lb.)	
Cervelat, ch. hog bungs	1.05 @ 1.07
Thuringer	64 @ 66
Farmer	88 @ 90
Holsteiner	88 @ 90
Salami, B. C.	96 @ 98
Salami, Genoa style	1.06 @ 1.08
Salami, cooked	56 @ 58
Pepperoni	92 @ 94
Scallion	89 @ 91
Goteborg	88 @ 90
Mortadella	62 @ 64

### SEEDS AND HERBS

(1cl. lb.)	Whole	Ground
Caraway seed	19½	24½
Comino seed	23	
Mustard seed, fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander, Morocco, No. 1	20	24
Marjoram, French	62	67
Sage, Dalmatian, No. 1	56	64

### SPICES

(Basis Chicago, original bags, bales)	barrels	
	Whole	Ground
Allspice, prime	82	92
Resifted	90	97
Chili, pepper	45	
Chili, powder	45	
Cloves, Zanzibar	64	69
Ginger, Jam., unbl.	74	80
Mace, fancy, Banda	3.50	4.00
West Indies	3.50	
East Indies	3.20	
Mustard flour, fancy	40	
No. 1	36	
West Indies nutmeg	2.50	
Paprika, Amer. No. 1	48	
Paprika, Spanish	65	
Cayenne pepper	62	
Pepper:		
Red, No. 1	55	
White	50	
Black	89	43

### SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.00 @ 1.15
Clear, 35/40 mm.	85 @ 1.05
Clear, 38/40 mm.	1.05 @ 1.25
Clear, 40/44 mm.	1.30 @ 1.50
Clear, 44 mm./up	1.85 @ 2.50
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up.	85 @ 95
Beef wessands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2¼ in./up	3.50 @ 3.70
Spec. wide, 2¼-2½ in.	2.60 @ 2.70
Spec. med., 7¼-2½ in.	1.50 @ 1.60
Narrow, 1½ in./dn.	1.10 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	33 @ 38
Clear, 4½-5 inch	28 @ 32
Clear, 4-4½ inch	19 @ 21
Clear, 3½-4 inch	15 @ 16
Not clear, 4½ inch/up	18 @ 21
Beef bladders, salted: (Each)	
7¼ inch/up, inflated	18
6¼-7¼ inch, inflated	15
6½-6¾ inch, inflated	13 @ 14
Pork casings: (Per hank)	
29 mm./down	4.65 @ 4.80
29/32 mm.	4.50 @ 4.65
32/35 mm.	3.70 @ 3.80
35/38 mm.	3.25 @ 3.50
38/44 mm.	3.10 @ 3.20

### Hog bungs:

(Each)	
Sow, 34 inch cut	60 @ 65
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	38 @ 40
Med. prime, 34 in.	25 @ 27
Small prime	23 @ 25
Middles, cap off	60 @ 70
Hog skips	50 @ 60
Hog runners, green	19 @ 25
Sheep casings: (Per hank)	
26/28 mm.	6.10 @ 6.40
24/26 mm.	5.95 @ 6.25
22/24 mm.	4.75 @ 5.25
20/22 mm.	4.00 @ 4.50
18/20 mm.	2.70 @ 3.30
16/18 mm.	1.50 @ 2.30

### CURING MATERIALS

Nitrite of soda, in 400-lb. cwt.	
bbbs., del. or f.o.b. Chgo.	\$11.10
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo., gran. carlots, ton.	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	5.70
Refined standard cane gran. basis (Chgo.)	8.00
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	7.40
Dextrose, regular:	
Cerelose, (carlots cwt.)	7.40
Ex-warehouse, Chicago	7.40



# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

May 13, 1958

### WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	none quoted
Choice, 500/600	46
Choice, 600/700	46
Good, 500/600	42
Good, 600/700	42
Bull	37 1/2
Canner-cutter cow	36 1/2

### PRIMAL BEEF CUTS

Prime	(Lb.)	
Round, all wts.	55	
Trimmed loins		
50/70 lbs., (lcl)	.04	@1.10
Square chucks		
70/90 lbs., (lcl)	42n	
Arm chucks, 80/110	40 1/2	@41
Ribs, 25/35 (lcl)	.65	@70
Briskets (lcl)	34	
Navel, No. 1	24 1/2	
Flanks, rough No. 1	24 1/2	
Choice:		
Hindqtrs., 5/800	53	
Foreqtrs., 5/800	40	@40 1/2
Rounds, 70/90	54	
Tr. loins, 50/70 (lcl)	70	@79
Sq. chucks, 70/90	42n	
Arm chucks, 80/110	40 1/2	@41
Ribs, 25/35 (lcl)	.58	@62
Briskets (lcl)	34	
Navel, No. 1	24 1/2	
Flanks, rough No. 1	24 1/2	
Good (all wts.):		
Rounds	51	@53
Sq. chucks	41	@42
Briskets	32	@33
Ribs	52	@55
Loins	64	@68

### COW & BULL TENDERLOINS

Fresh J/L C/C Grade	Froz. C/L	
65.....	Cow, 3/dn.	65
80/85.....	Cow, 3/4	75@80
90/95.....	Cow, 4/5	80@85
1.05@1.10.....	Cow, 5/up	85@90
1.05@1.10.....	Bull, 5/up	85@90

### BEEF HAM SETS

Insidies, 12/up, lb.	61
Outsidies, 8/up, lb.	56
Kauckies, 7 1/2/up, lb.	61

### CARCASS MUTTON

Choice, 70/down, lb.	27 1/2
Good, 70/down, lb.	25 1/2

n=nominal, b=bid, a=asked.

### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's..	32 1/2n
Tongues, No. 2, 100's..	31 1/2
Hearts, regular 100's..	32b
Livers, regular, 35/50's	33a
Livers, selected, 35/50's	40n
Lips, scalded, 100's..	19b
Lips, unscaled, 100's..	18b
Tripe, scalded, 100's..	12 1/2
Tripe, cooked, 100's..	14 1/2
Melts	10 1/2
Lungs, 100's..	11 1/2
Udders, 100's..	7b

### FANCY MEATS

Beef tongues, corned...	27 1/2
Veal breads,	
under 12 oz.	70
12 oz. up	90
Calf tongues, 1 lb./dn.	21
Oxtails, fresh select	24 @25

### BEEF SAUS. MATERIALS

#### FRESH

Canner-cutter cow	(Lb.)	
meat, barrels	51 1/2	
Bull meat, boneless		
barrels	53 1/2	
Beef trimmings,		
75/85% barrels	44	
Beef trimmings,		
85/90% barrels	49	
Boneless, chucks,		
barrels	51 1/2	
Beef cheek meat,		
trimmed, barrels	40	
Beef head meat, bbls.	36n	
Veal trimmings,		
boneless, barrels	52 1/2	

### VEAL—SKIN OFF

(lcl carcass prices, cwt.)

Prime, 90/120	\$56.00@58.00
Prime, 120/150	55.00@57.00
Choice, 90/120	52.00@54.00
Choice, 120/150	52.00@54.00
Good, 90/150	49.00@51.00
Stand., 90/190	46.00@48.00
Utility, 90/190	44.00@45.00
Cull, 90/125	38.00@41.00

### CARCASS LAMB

(lcl prices, lb.)

Prime, 35/45	46@48
Prime, 45/55	45@47
Choice, 35/45	42@46
Choice, 45/55	44@47
Choice, 55/65	43@46
Choice, 55/65	41@44
Good, all wts.	38@44

## NEW YORK

May 13, 1958

### WHOLESALE FRESH MEATS BEEF CARCASSES, CUTS

(lcl prices)

Steer:	
Prime, carc., 6/700	\$54.00@57.50
Prime, carc., 7/800	54.50@57.50
Choice, carc., 6/700	47.50@49.00
Choice, carc., 7/800	47.50@49.50
Good, carc., 6/700	44.50@47.00
Good, carc., 7/800	44.00@46.50
Hind., pr., 6/700	63.00@66.00
Hind., pr., 7/800	65.00@67.00
Hind., ch., 6/700	53.00@57.00
Hind., ch., 7/800	54.00@58.00
Hind., gd., 6/700	49.00@52.00
Hind., gd., 7/800	49.50@53.00

### BEEF CUTS

(lcl prices, lb.)

Prime steers:	
Hindqtrs., 600/700	.63 @67
Hindqtrs., 700/800	.63 @66
Hindqtrs., 800/900	.63 @66
Rounds, flank off	.53 @57
Rounds, diamond bone,	
flank off	.54 @58
Short loins, untrim.	.98 @1.15
Short loins, trim.	1.20@1.37
Flanks	.25 @27
Ribs (7 bone cut)	.70 @82
Arm chucks	.44 @46
Briskets	.41 @45
Plates	.28 @29
Choice steers:	
Hindqtrs., 600/700	.54 @57
Hindqtrs., 700/800	.54 @58
Hindqtrs., 800/900	.54 @56
Rounds, flank off	.53 @56
Rounds, diamond bone,	
flank off	.54 @57
Short loins, untrim.	.63 @76
Short loins, trim.	.83 @96
Flanks	.25 @27
Ribs (7 bone cut)	.58 @64
Arm chucks	.43 1/2 @48
Briskets	.38 @42
Plates	.27 @28

### FANCY MEATS

(lcl prices)

Veal breads, 6/12 oz.	82
12 oz. up	1.34
Beef livers, selected	45
Beef kidneys	25
Oxtails, 1/4-lb. frozen	25

### LAMB

(lcl carcass prices, cwt.)

City	
Prime, 30/40	\$56.00@58.00
Prime, 40/45	57.00@59.00
Prime, 45/55	54.00@57.00
Prime, 55/65	48.00@51.00
Choice, 30/40	55.00@57.00
Choice, 40/45	56.00@58.00
Choice, 45/55	53.00@56.00
Choice, 55/65	45.00@50.00
Good, 30/40	52.00@55.00
Good, 40/45	53.00@56.00
Good, 45/55	50.00@53.00

### Western

Prime, 45/dn.	51.00@53.00
Prime, 45/55	50.00@52.00
Prime, 55/65	None qtd.
Choice, 45/dn.	49.00@52.00
Choice, 45/55	47.00@51.00
Choice, 55/65	45.00@47.00
Good, 45/dn.	44.00@47.00
Good, 45/55	44.00@45.00

### VEAL—SKIN OFF

(lcl carcass prices)

Prime, 90/120	\$52.00@55.00
Prime, 120/150	52.00@55.00
Choice, 90/120	48.00@52.00
Choice, 120/150	48.00@52.00
Good, 50/90	44.00@48.00
Good, 90/120	45.00@49.00
Stand., 50/90	40.00@43.00
Stand., 90/120	41.00@43.00
Calf, 200/dn., ch.	41.00@44.00
Calf, 200/dn., std.	39.00@42.00

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended May 10, 1958, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended May 10	8,727
Week previous	9,200
COW:	
Week ended May 10	638
Week previous	755
BULL:	
Week ended May 10	287
Week previous	297
VEAL:	
Week ended May 10	10,845
Week previous	14,463
LAMB:	
Week ended May 10	29,059
Week previous	21,069

## LOCAL SLAUGHTER

CATTLE:	
Head	
Week ended May 10	14,409
Week previous	14,345
CALVES:	
Week ended May 10	10,164
Week previous	9,827
HOGS:	
Week ended May 10	51,484
Week previous	51,748
SHEEP:	
Week ended May 10	34,513
Week previous	37,454

## PHILA. FRESH MEATS

May 13, 1958

### WESTERN DRESSED

STEER CARCASSES: (Cwt.)	
Choice, 500/700	\$40.00@50.50
Choice, 700/800	49.00@50.50
Good, 500/800	48.25@47.50
Hind., choice	50.00@52.50
Hind., good	52.00@54.00
Rounds, choice	56.00@58.00
Rounds, good	52.00@54.00

COW CARCASSES:	
Com'l, 400/up	42.00@43.25
Utility, all wts.	41.50@42.50

VEAL (SKIN OFF):	
Choice, 90/120	50.00@54.00
Choice, 120/150	50.00@54.00
Good, 50/90	48.00@50.00
Good, 90/120	49.00@51.00
Good, 120/150	49.00@51.00

LAMB (Spring):	
Ch. & pr., 30/45	51.00@53.00
Ch. & pr., 45/55	47.00@52.00
Ch. & pr., 55/65	44.00@47.00

### LOCALLY DRESSED

STEER BEEF (lb.)	Choice	Good
Carc., 5/700	48 @51	44 1/2 @48
Carc., 7/800	48 @50 1/2	44 @47 1/2
Hind., 120/170	.55 @57	51 @54
Hind., 170/195	.54 @58	50 @53
Rounds, no flank	.56 @58	52 @54
Hip rd. plus flank	.55 @57	51 @53
Full loins, untrim.	.55 @59	48 @53
Short loins, untrim.	.65 @74	62 @65
Ribs (7 bone)	.60 @74	54 @58
Arm chucks	.43 @46	42 @44
Briskets	.39 @41	39 @41
Short plates	.26 @30	26 @30

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	May 13	May 13	May 13
STEER:			
Choice:			
500-600 lbs.	\$47.00@49.00	\$47.00@49.00	\$47.00@49.00
600-700 lbs.	46.00@48.00	46.50@48.00	46.00@48.50
Good:			
500-600 lbs.	44.50@47.00	45.00@46.00	45.50@47.00
600-700 lbs.	43.00@45.00	43.00@45.00	45.00@46.50
Standard:			
350-600 lbs.	42.00@44.00	40.00@43.00	44.00@47.00
COW:			
Standard, all wts.	None quoted	38.00@40.00	None quoted
Commercial, all wts.	37.00@40.00	34.00@39.00	41.00@43.00
Utility, all wts.	37.00@39.00	36.00@38.00	40.00@42.00
Canner-Cutter	33.00@37.50	33.00@36.00	39.00@41.00
Bull, util. & com'l	None quoted	41.00@43.00	45.00@47.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	51.00@54.00	None quoted	51.00@55.00
Good:			
200 lbs. down	48.00@52.00	47.00@49.00	45.00@52.00
LAMB, Spring (Carcass):			
Prime:			
45-55 lbs.	43.00@45.00	41.00@45.00	46.00@49.00
55-65 lbs.	40.00@42.00	39.00@41.00	43.00@46.00
Choice:			
45-55 lbs.	43.00@45.00	41.00@45.00	46.00@49.00
55-65 lbs.	40.00@42.00	39.00@41.00	43.00@46.00
Good, all wts.	38.00@42.00	37.00@44.00	43.00@47.00
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	None quoted	25.00@28.00
Good, 70 lbs./down	None quoted	21.00@25.00	25.00@28.00

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, May 14, 1958)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
49@50	10/12	48 1/2	n	40 1/2@41n	6/8	40 1/2@41	
49@49 1/2	12/14	48 1/2		40 1/2@41	8/10	40 1/2@41	
48	14/16	47a		40	10/12	40	
48b	16/18	46n		38 1/2	12/14	38 1/2	
44 1/2@45	18/20	44 1/2	n	38 1/2	14/16	38 1/2	
44	20/22	44		35	16/18	35	
43	22/24	43		33	18/20	33	
41 1/2	24/26	41 1/2		Gr. Am., fresh		D.S. Clear	
41 1/2	25/30	41 1/2		27 1/2n		20 1/2n	
40	25/up, 2's in.	40		27 1/2n		20 1/2n	
				25 1/2		20 1/2n	
				23 1/2		20 1/2n	
				22n		20 1/2n	
				19b		20 1/2	
PICNICS				FRESH PORK CUTS			
F.F.A. or fresh		Frozen		Job Lot			
33 1/2b	4/6	33 1/2b		57@59	Loins, 12/dn.	56	
31 1/2	6/8	31 1/2		56@57	Loins, 12/16	55n	
29 1/2	8/10	29 1/2		46	Loins, 16/20	44n	
29 1/2	10/12	29 1/2		40	Loins, 20/up	39@40	
28 1/2@29n	12/14	28 1/2n		44@46	Butts, 4/8	41	
28 1/2@29	8/up, 2's in.	28 1/2		38 1/2	Butts, 8/12	37 1/2n	
				38	Butts, 8/up	37 1/2n	
				47@48	Ribs, 3/dn.	46	
				37	Ribs, 3/5	36	
				28	Ribs, 5/up	27 1/2	
FAT BACKS				OTHER CELLAR CUTS			
Frozen or fresh		Cured		Frozen or fresh			
9 1/2n	6/8	10		23	Square Jowls	unq.	
10n	8/10	10 1/2		21	Jowl Butts, loose	19 1/2	
10 1/2n	10/12	11 1/2		21 1/2n	Jowl Butts, boxed	unq.	
11 1/2n	12/14	12 1/2					
12n	14/16	13					
12 1/2n	16/18	13 1/2					
12 1/2n	18/20	13 1/2					
12 1/2n	20/25	13 1/2					
n—nominal, b—bid, a—asked.							

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, MAY 9, 1958				
Open	High	Low	Close	
May 12.25	12.37	12.25	12.35	
			32	
July 12.20	12.30	12.20	12.27	
Sept. 12.07	12.10	12.05	12.05	
Oct. ....	....	....	11.80b	
Nov. ....	....	....	11.65b	

Sales: 1,460,000 lbs.

Open interest at close Thurs.

May 8: May 85, July 54b, Sept. 165.

Oct. 61, and Nov. eight lots.

MONDAY, MAY 12, 1958

May 12.40 12.62 12.40 12.52

July 12.30 12.55 12.30 12.45

Sept. 12.25 12.30 12.20 12.25

Oct. 11.90 12.00 11.90 12.00a

Nov. .... 11.77b

Sales: 6,240,000 lbs.

Open interest at close Fri.

9: May 81, July 55b, Sept. 164.

Oct. 61, and Nov. eight lots.

TUESDAY, MAY 13, 1958

May 12.60 12.70 12.57 12.70b

July 12.52 12.55 12.47 12.50

Sept. 12.30 12.32 12.22 12.27

Oct. 12.07 12.07 12.05 12.05

Nov. 11.82 11.82 11.80 11.82

Sales: 5,360,000 lbs.

Open interest at close Mon.

12: May 78, July 50b, Sept. 162.

Oct. 58, and Nov. eight lots.

WEDNESDAY, MAY 14, 1958

May 12.65 12.85 12.60 12.85a

July 12.55 12.62 12.50 12.62a

Sept. 12.30 12.40 12.30 12.37b

Oct. 12.02 12.15 12.02 12.10

Nov. 11.85 11.87 11.85 11.85a

Sales: 3,880,000 lbs.

Open interest at close Tues.

13: May 68, July 48b, Sept. 150.

Oct. 64, and Nov. nine lots.

THURSDAY, MAY 15, 1958

May 12.90 13.10 12.90 13.05

July 12.55 12.60 12.47 12.50a

Sept. 12.40 12.40 12.30 12.20b

Oct. .... 12.02a

Nov. .... 11.82a

Sales: 5,000,000 lbs.

Open interest at close Wed.

14: May 53, July 48b, Sept. 146.

Oct. 64, and Nov. ten lots.

### CHGO. FRESH PORK AND PORK PRODUCTS

May 13, 1958

	(lcl. lb.)
Hams, skinned, 10/12	50
Hams, skinned, 12/14	50
Hams, skinned, 14/16	49
Picnics, 4/6 lbs.	34 1/2
Picnics, 6/8 lbs.	32
Pork loins, boneless	65 @ 68
Shoulders, 16/dn. loose	37
(Job lots, lb.)	
Pork livers	19
Tenderloins, fresh, 10's	83 @ 85
Neck bones, bbls.	15 @ 16
Ears, 30's	18
Feet, s.c., bbls.	10

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trimmings,	
40% lean, barrels	26
Pork trimmings,	
50% lean, barrels	28
Pork trimmings,	
80% lean, barrels	41 1/2 @ 42
Pork trimmings,	
95% lean, barrels	47
Pork head meat	34
Pork cheek meat,	
barrels	40

### PACKERS' WHOLESALE LARD PRICES

Refined lard, drums, f.o.b.	
Chicago	\$15.37 1/2
Refined lard, 50-lb. fiber	
cubes, f.o.b. Chicago	14.87 1/2
Kettle rendered, 50-lb. tins,	
f.o.b. Chicago	16.37 1/2
Leaf, kettle rendered	
terces, f.o.b. Chicago	17.12 1/2
Leaf, kettle rendered	
Neutral terces, f.o.b.	17.12 1/2
Chicago	16.87 1/2
Standard shortening,	
N. & S. (del.)	20.75
Hydro. shortening, N.&S.	21.25

### WEEK'S LARD PRICES

P.S. or	Dry	Ref. in
cash	rend.	50-lb.
(Bd. Trade)	(Open)	tins
(Mkt.)	(Mkt.)	
May 9, 12.37 1/2n	11.50	13.75n
May 12, 12.52 1/2n	11.62 1/2	13.75n
May 13, 12.70n	11 1/2 @ 11 1/4	14.00n
May 14, 12.70n	11.62 1/2	14.00n
May 15, 12.85n	11.62 1/2	14.00n

n—nominal, b—bid, a—asked.

### HOG MARGINS WORST IN LONG TIME

(Chicago costs, credits and realizations for Monday and Tuesday)

Hog cut-out margins settled to their broadest negative ranges in a long time this week, as live costs averaged well over a dollar higher than last week, while markups in pork failed to match the higher live market. Advances in lean pork, although fair, were far from adequate.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
	per cwt. alive	per cwt. alive	per cwt. alive
	fin. yield	fin. yield	fin. yield
Lean cuts	\$14.56	\$20.99	\$13.84
Fat cuts, lard	6.59	9.46	8.55
Ribs, trimmings, etc.	2.65	3.80	2.46
Cost of hogs	\$23.44	\$23.31	\$22.87
Condemnation loss	.11	.11	.11
Handling, overhead	2.03	1.85	1.67
TOTAL COST	25.58	36.85	25.27
TOTAL VALUE	28.80	34.25	22.85
Cutting margin	—\$1.78	—\$2.60	—\$2.42
Margin last week	—\$.61	—\$.86	—1.02

### PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	May 13	May 13	May 13
	(Packer style)	(Shipper style)	(Shipper style)
FRESH PORK (Carcass): U.S. No. 1-3. None quoted		\$36.00@38.00	None quoted
120-180 lbs., U.S. No. 1-3.	\$34.50@36.00	34.00@36.00	\$34.50@35.50

### FRESH PORK CUTS, No. 1:

LOINS:			
8-10 lbs.	54.00@58.00	53.00@57.00	55.00@58.00
10-12 lbs.	54.00@58.00	53.00@57.00	54.00@58.00
12-16 lbs.	54.00@58.00	50.00@53.00	54.00@57.00

PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	36.00@42.00	36.00@40.00	39.00@41.00

HAMS:			
12-16 lbs.	51.00@56.00	54.00@59.00	54.00@57.00
16-18 lbs.	51.00@57.00	52.00@55.00	53.00@56.00

BACON "Dry" Cure, No. 1:			
6-8 lbs.	50.00@64.00	57.00@61.00	53.00@57.00
8-10 lbs.	50.00@62.00	54.00@59.00	50.00@54.00
10-12 lbs.	48.00@59.00	52.00@56.00	47.00@51.00

LARD, Refined:			
1-lb. cartons	17.50@19.25	20.00@21.50	17.00@19.00
50-lb. cartons & cans	15.75@18.75	18.50@21.00	None quoted
Tierces	15.00@18.50	18.00@20.00	14.00@17.00

### N. Y. FRESH PORK CUTS

May 13, 1958

	City	Box lots, cwt.
Pork loins, 8/12	57.00@62.00	
Pork loins, 12/16	57.00@59.00	
Hams, sknd., 10/14	52.00@57.00	
Boston butts, 4/8	45.00@48.00	
Regular picnics, 4/8	34.00@38.00	
Spareribs, 3/down	47.00@50.00	
(l.c.l. prices, cwt.)		
Pork loins, 8/12	55.00@58.00	
Pork loins, 12/16	54.00@56.00	
Hams, sknd., 10/14	52.00@55.00	
Boston butts, 4/8	42.00@45.00	
Picnics, 4/8	31.00@34.00	
Spareribs, 3/down	47.00@50.00	

### N. Y. DRESSED HOGS

May 13, 1958

	(Heads on, leaf fat in)
50 to 75 lbs.	\$35.00@38.00
75 to 100 lbs.	35.00@38.00
100 to 125 lbs.	35.00@38.00
125 to 150 lbs.	35.00@38.00

### CHGO. WHOLESALE SMOKED MEATS

May 13, 1958

Hams, skinned, 14/16 lbs., (Av.)	53
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54
Hams, skinned, 16/18 lbs., wrapped	52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	51
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	49
Bacon, No. 1 sliced 1-lb. heat seal, self-service, pkg.	63

### PHILA. FRESH PORK

May 13, 1958

	WESTERN DRESSED	(l.c.l. lb.)
Reg. loins, 8/12	54	56
Reg. loins, 12/16	52	54
Boston butts, 4/8	43	45
Spareribs, 3/down	46	48

	LOCALLY DRESSED	(l.c.l. lb.)
Pork loins, 8/12	58	62
Pork loins, 12/16	57	60
Bellies, 10/12	37	40
Spareribs, 3/down	46	

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, May 14, 1958

### BLOOD

Unground, per unit of  
ammonia, bulk ..... 7.75n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:  
Low test ..... 8.50n  
Med. test ..... 8.00n  
High test ..... 8.00n

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps, bagged \$ 97.50@102.50  
50% meat, bone scraps, bulk .. 95.00@ 97.50  
60% digester tankage, bagged... 100.00@107.50  
60% digester tankage, bulk .... 97.50@102.50  
50% blood meal, bagged ..... 145.00@155.00  
Steam bone meal, 50-lb. bags, (specially prepared) ..... 92.50  
60% steam bone meal, bagged.. 75.00n

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit of ammonia ..... \$5.75n  
Hoof meal, per unit ammonia ..... \$6.00@6.50n

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.80n  
Med. test, per unit prot. .... 1.75n  
High test, per unit prot. .... 1.75n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 24.00  
Cattle jaws, feet (non-gel.), ton ... 9.00@13.00  
Trim bone, ton ..... 12.00@17.00  
Pigskins (gelatine), cwt. .... 6.25@ 6.50  
Pigskins (rendering), piece ..... 15@25

### ANIMAL HATE

Winter coll dried, per ton ..... None quoted  
Summer coll dried, per ton ..... \$25.00@30.00  
Cattle switches, per piece ..... 3@3 3/4  
Winter processed (Nov.-March)  
gray, lb. .... 9n  
Summer processed (April-Oct.)  
gray, lb. .... 5@6n

\*Deliv'd, f.c.a.f. Midwest, n—nominal, a—asked.

## TALLOWES and GREASES

Wednesday, May 14, 1958

A firmer undertone in tallowes and greases was evident late last week, as some inquiry came out of the East at fractionally higher prices. Bleachable fancy tallow, hard body, sold at 8 1/2c, c.a.f. New York, with regular production bid at 8 1/2@8 3/4c. Bleachable fancy tallow traded at 7 1/2c, f.o.b. Chicago, and at 7 5/8c, c.a.f. Chicago. Special tallow sold at 7@7 1/8c, also c.a.f. Chicago. Edible tallow was available at 11c, f.o.b. River points, and at 11 1/2@11 3/4c, c.a.f. Chicago. A fair trade was reported, however, on edible tallow at 11 1/2c, c.a.f. Chicago, last sale price. Choice white grease, all hog, was bid at 8 3/4c, c.a.f. East.

As the new week got under way, additional tanks of choice white grease, all hog, sold at 8 3/8c, delivered New York. Bleachable fancy tallow was bid at 8 3/4@8 3/8c, same destination. The latter price was on hard body material. It was reported but unconfirmed that some good produc-

tion bleachable fancy tallow sold at 8 1/2c, c.a.f. East. Bleachable fancy tallow was bid at 7 1/2c, f.o.b. Chicago, and at 7 5/8c, c.a.f. Chicago, with offerings heard at 7 3/4c, c.a.f. Chicago. Original fancy tallow was bid at 8 1/2c, c.a.f. East, but was held at 8 3/8c. The general market was quiet, with buyers and sellers fractionally apart.

Choice white grease, all hog, sold on Wednesday at 9c, c.a.f. East. Bleachable fancy tallow was bid at 8@8 1/8c, c.a.f. Avondale, La., and at 8 1/4@8 3/8c, c.a.f. East, product considered. Prime tallow was bid at 7 3/4@7 5/8c, former destination. Yellow grease was bid at 6 3/8c, c.a.f. Chicago, 7 1/8@7 1/4c, c.a.f. Avondale, and at 7 1/4@7 3/8c, c.a.f. East. Special tallow was bid at 7 1/2@7 5/8c, c.a.f. Avondale, and at 7 3/4c, c.a.f. New York. Bleachable fancy tallow was bid at 7 5/8c, c.a.f. Chicago, but was held at 7 3/4c. Edible tallow traded at 11c, f.o.b. River, and it was offered at 11 1/2@11 3/4c, Chicago. Inquiry was apparent at last trading level of 11 1/2c, c.a.f. Chicago.

**TALLOWES:** Wednesday's quotations: edible tallow, 11c, f.o.b. River

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and 11½¢, Chicago basis; original fancy tallow, 7½¢; bleachable fancy tallow, 7½¢; prime tallow 7¼¢@7½¢; special tallow, 7¢@7½¢; No. 1 tallow, 6¼¢@6½¢; and No. 2 tallow, 6½¢.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7½¢; B-white grease, 7¢@7½¢; yellow grease, 6½¢@6¾¢; house grease, 6¼¢@6½¢; and brown grease, 6¢. Choice white grease, all hog, was quoted at 9¢, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, May 14, 1958  
Dried blood was quoted today at \$6.50 @ \$6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$7 per unit of ammonia and dry rendered tankage was priced at \$1.60@1.65 per unit of protein.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, MAY 9, 1958

	Open	High	Low	Close	Prev. close
May	15.50b	15.65	15.56	15.60b	15.55b
July	15.62b	15.76	15.65	15.71b	15.65
Sept.	15.53b	15.70	15.50	15.63b	15.58
Oct.	15.42b	15.59	15.48	15.54b	15.44b
Dec.	15.35b	15.50	15.50	15.46b	15.40b
Jan.	15.35a			15.46a	15.40a
Mar.	15.35b	15.50	15.49	15.50b	15.40b
May	15.35b	15.61	15.61	15.50b	15.40b
July				15.50b	15.40b

Sales: 195 lots.

MONDAY, MAY 12, 1958

	Open	High	Low	Close	Prev. close
May	15.55	15.68	15.58	15.67b	15.60b
July	15.71	15.76	15.71	15.74b	15.71b
Sept.	15.61b	15.67	15.61	15.64b	15.63b
Oct.	15.49b	15.55	15.55	15.55	15.54b
Dec.	15.41b	15.46	15.46	15.48b	15.46b
Jan.	15.40a			15.45a	15.46a
Mar.	15.57	15.57	15.55	15.55b	15.50b
May				15.55b	15.50b
July				15.57a	15.50b

Sales: 95 lots.

TUESDAY, MAY 13, 1958

	Open	High	Low	Close	Prev. close
May	15.69b	15.73	15.68	15.69b	15.67b
July	15.75	15.80	15.70	15.72	15.74b
Sept.	15.60b	15.74	15.64	15.64b	15.64b
Oct.	15.61	15.61	15.55	15.55b	15.55
Dec.	15.50b			15.47b	15.48b
Jan.	15.50a			15.45a	15.45a
Mar.	15.55b	15.59	15.56	15.50b	15.55b
May	15.50b			15.50b	15.55b
July				15.57a	15.57a

Sales: 146 lots.

WEDNESDAY, MAY 14, 1958

	Open	High	Low	Close	Prev. close
May	15.65b	15.75	15.70	15.72	15.69b
July	15.69b	15.77	15.70	15.74	15.72
Sept.	15.62b	15.67	15.64	15.63b	15.64b
Oct.	15.58b	15.53	15.53	15.55b	15.55b
Dec.	15.45b	15.50	15.49	15.47b	15.47b
Jan.	15.45a			15.45a	15.45a
Mar.	15.47b	15.56	15.55	15.53b	15.50b
May	15.45b	15.53	15.53	15.50b	15.50b
July				15.55a	15.57a

Sales: 100 lots.

### VEGETABLE OILS

Wednesday, May 14, 1958

Crude cottonseed oil, f.o.b.	
Valley	13½¢b
Southeast	13½¢b
Texas	13½¢@13¾¢n
Corn oil in tanks, f.o.b. mills	13½¢
Soybean oil, f.o.b. Decatur	11
Peanut oil, f.o.b. mills	17½¢n
Coconut oil, f.o.b. Pacific Coast	14½¢n
Cottonseed foots:	
Midwest and West Coast	1½¢@1¼¢
East	1½¢@1¼¢

### OLEOMARGARINE

Wednesday, May 14, 1958

White dom. vegetable (30-lb. cartons)	27
Yellow quarters (30-lb. cartons)	28
Milk churned pastry (750 lbs., 30's)	23¼¢@25
Water churned pastry (750 lbs., 30's)	22¼¢@24
Bakers drums, ton lots	20¼¢

### OLEO OILS

Wednesday, May 14, 1958

Prime oleo stearine (slack barrels)	12½¢
Extra oleo oil (drums)	18½¢@18¢
Prime oleo oil (drums)	18¢@18½¢

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Most big packer selections recovered from late last week's declines—Small packer and country hides slow despite early improvement in big packer circuit—Limited action in calfskins and kipskins after late last week's spurt of sales—Sheepskin trade firm, with some action in springers and shearlings.

## CHICAGO

**PACKER HIDES:** Recovering from last week's late declines, about 45,000 heavy native steers sold Monday at 11¢ River and at 11½¢, low freight points. About 27,000 branded cows sold on Monday at 10½¢, River and Northern points. Some Southwesterns brought 12¢. Late Friday, about 15,000 branded steers sold at 9¢ on butt-brands and at 8¢ on Colorado. On Tuesday, about 34,000 light native cows sold at 14¢@17¢, depending on location, salting, etc. The market was quiet on Wednesday, with some offerings of light cows quoted at list. Volume, including Friday's late trade was placed at about 140,000 hides.

**SMALL PACKER AND COUNTRY HIDES:** Buyers were slow to talk trade despite a recovery in the big packer market late last week and earlier this week on heavy and branded steers. Midwestern 60-lb. Natives are quoted at 10¢ nominal and brands at 8½¢, nominal. The 50-lb. Natives are quoted at 12½¢ nominal, and brands at 11¢ nominal.

The horsehide market was weak, with untrimmed stock quoted at 7.75 @8.25 and the trimmed at 7.00@7.50. Fronts were quoted at 5.00@5.25, and butts at 3.25@3.50 on a nominal basis.

**CALFSKINS AND KIPSKINS:** The market was quiet this week, with big packers reported sold ahead. Last Friday's feature was the movement of 35,000 calfskins, with heavy Northerns at 50¢ and lights at 45¢, River heavy calf at 47½¢ and lightweights at 42½¢. Kipskins were in tight supply. Lightweights were nominal at 37½¢, as were heavies at 35¢. Late last week a car of Nashville kipskins sold at 42½¢.

**SHEEPSKINS:** Some movement of Northern, River and Midwestern No. 1 shearlings took place at 1.15@1.35. Southwesterns held strong, bringing 2.10@2.25, with some offerings up to 3.00 noted. Full wool dry pelts were nominal at 18¢. Most sales of spring lambs were at 1.50 per cwt. No. 2 shearlings were quoted at .80@1.15, and No. 3's at .50@.75.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Wednesday, May 14, 1958	Cor. date 1957
Lgt. native steers	15½¢@16n	15
Hvy. nat. steers	11¢@11½n	10½@11
Ex. lgt. nat. steers	18½¢@19n	18
Butt-brand, steers	9n	9
Colorado steers	8n	8¼
Hvy. Texas steers	9n	9n
Light Texas steers	13n	12n
Ex. lgt. Texas steers	16n	16n
Heavy native cows	12n	11¢@11½
Light nat. cows	14¢@17n	15¼¢@16¼
Branded cows	10½¢@12n	10¢@11¼
Native bulls	7½¢@8½n	8n
Branded bulls	6½¢@7½n	7n
Calfskins:		
Northern, 10/15 lbs.	50n	52¼
10 lbs./down	45n	57½
Kips. Northern native,		
15/25 lbs.	35n	38

### SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over	10n	9¼n
50 lbs.	12½n	12n

### SMALL PACKER SKINS

Calfskins, all wts.	30n	28¢@29
Kipskins, all wts.	25n	22¢@23

### SHEEPSKINS

Packer shearlings:		
No. 1	1.15@2.25	1.75@2.25
No. 2	80¢@1.15	1.60@1.95
Dry Pelts	18n	28¢@29
Horsehides, untrim.	7.75@8.25	8.00
Horsehides, trim.	7.00@7.50	8.00

## N. Y. HIDE FUTURES

FRIDAY, MAY 9, 1958

	Open	High	Low	Close	
July	12.10b	12.30	12.20	12.35b	40n
Oct.	12.50b	12.50	12.50	12.60b	70n
Jan.				12.65n	
Sales: eight lots.					
July	12.55b	12.85	12.75	12.85	
Oct.	13.00b			13.15b	23n
Jan.	13.20b			13.45b	50n
Apr.	13.30b			13.60b	70n
July	13.45b	12.90	12.60	13.75b	90n

Sales: 16 lots.

MONDAY, MAY 12, 1958

	Open	High	Low	Close	
July	12.35b	12.51	12.40	12.49	
Oct.	12.65b			12.75b	90n
Jan.				12.80n	
Sales: four lots.					
July	12.80b			12.90b	13.01n
Oct.	13.25b	13.35	13.30	13.20b	35n
Jan.	13.45b			13.40b	60n
Apr.	13.55b			13.55b	80n
July	13.70b			13.75b	14.00n

Sales: two lots.

TUESDAY, MAY 13, 1958

	Open	High	Low	Close	
July	12.45b			12.40b	51n
Oct.	12.75b			12.70b	80n
Jan.				12.80b	90n
Sales: none.					
July	12.90b			12.88b	13.00n
Oct.	13.25	13.25	13.25	13.20b	35n
Jan.	13.45b			13.40b	60n
Apr.	13.60b			13.60b	80n
July	13.80b			13.80b	14.00n

Sales: 11 lots.

WEDNESDAY, MAY 14, 1958

	Open	High	Low	Close	
July	12.40b	12.20	12.20	12.12b	20n
Oct.	12.65b			12.40b	55n
Jan.				12.50b	70n
Sales: two lots.					
July	12.80b			12.54b	67n
Oct.	13.20b	13.20	13.20	12.80b	13.00n
Jan.	13.25b			13.05b	25n
Apr.				13.20b	50n
July				13.15b	75n

Sales: one lot.

THURSDAY, MAY 15, 1958

	Open	High	Low	Close	
July	12.10b	12.20	12.05	12.05b	15n
Oct.	12.30b	12.40	12.40	12.40b	50n
Jan.				12.55b	70n
Sales: 14 lots.					
July	12.50b			12.50b	60n
Oct.	12.70b			12.80b	95n
Jan.	12.95b			13.00n	20n
Apr.				13.25b	40n
July				13.50	

Sales: none.

NOTE: Upper series of months each day old contracts; lower series, new contracts.

# LIVESTOCK MARKETS... Weekly Review

## Hall Stresses 'Causes' Over 'Doings' of Livestock Market

Knowing what "causes" a livestock market is fast becoming more important than knowing just what the market is "doing" at any one time, Radford S. Hall, executive secretary of the American National Cattlemen's Association, said.

Speaking at the annual convention of the Washington Cattlemen's Association, at Walla Walla, Hall pointed out that recent years have brought vast improvements in market reporting through the press and radio. "Now a stockman can know within minutes after a market opens about what he can expect for his animals, and, in many cases, he can use fast trucks to take his animals to market before it changes," he declared.

Hall described the new Fact Finding Committee of the national group as being a "steering committee for the future of the industry. Through its findings each individual stockman can make his own decisions as to how he can best meet changing marketing conditions."

Hall told of several studies into marketing trends, demand factors and competitive potentials which are being undertaken by noted scientists under sponsorship of the Fact Finding Committee. He said that results will not be available until late fall, but that "it is a healthy sign that stockmen are looking behind the markets instead of worrying about day-to-day changes."

Hall declared that "if it should be determined that the ICC erred in its decision in the case, much confusion and misunderstanding between the livestock shippers and the railroads would be dispelled, as well as a fair rate established for the shippers."

## SALABLE LIVESTOCK AT 12 MARKETS IN APRIL

CATTLE		Apr. 1957	Apr. 1957
Chicago	170,057	188,893	
Cincinnati	14,813	17,085	
Denver	50,324	57,590	
Fort Worth	20,707	30,910	
Indianapolis	32,398	36,130	
Kansas City	69,495	77,961	
Oklahoma City	29,431	36,770	
Omaha	181,790	185,605	
St. Joseph	57,120	58,401	
St. Louis NSY	66,981	80,739	
Sioux City	115,637	101,602	
S. St. Paul	91,402	95,411	
Totals	879,893	939,897	

CALVES		Apr. 1957	Apr. 1957
Chicago	3,398	5,389	
Cincinnati	4,073	5,276	
Denver	1,345	2,871	
Fort Worth	4,297	6,648	
Indianapolis	2,353	4,210	
Kansas City	3,428	4,384	
Oklahoma City	2,270	4,395	
Omaha	1,814	3,530	
St. Joseph	2,040	2,792	
St. Louis NSY	10,346	15,077	
Sioux City	750	1,364	
S. St. Paul	29,448	38,303	
Totals	66,060	94,239	

HOGS		Apr. 1957	Apr. 1957
Chicago	187,185	156,484	
Cincinnati	50,856	59,493	
Denver	19,933	11,726	
Fort Worth	9,869	12,598	
Indianapolis	170,615	189,910	
Kansas City	65,446	68,700	
Oklahoma City	13,006	17,443	
Omaha	187,815	139,958	
St. Joseph	119,082	107,239	
St. Louis NSY	252,792	290,880	
Sioux City	117,985	97,810	
S. St. Paul	191,656	199,182	
Totals	1,346,920	1,349,433	

SHEEP AND LAMBS		Apr. 1957	Apr. 1957
Chicago	26,138	29,046	
Cincinnati	2,317	1,780	
Denver	80,647	76,049	
Fort Worth	132,274	106,388	
Indianapolis	5,454	6,435	
Kansas City	61,439	49,912	
Oklahoma City	13,918	10,882	
Omaha	64,044	62,195	
St. Joseph	23,021	11,732	
St. Louis NSY	12,088	18,837	
Sioux City	22,368	22,185	
S. St. Paul	23,661	21,408	
Totals	467,364	416,824	

## N.Y. Central To Close Truck Service At E. Buffalo Yards

The New York Central Railroad has announced it will discontinue truck market operations at its East Buffalo Stock Yards on June 16. Frank K. Mitchell, jr., division superintendent

for the road, stated that the market facility is being closed after careful study has proven it to be an operation no longer economically justifiable in that area.

"The loading and unloading of livestock for and from rail shipments will be continued, as will the transit feed, water and rest facilities, as required by the Interstate Commerce Commission and the Public Service Commission," Mitchell pointed out.

"Our studies have also shown," Mitchell said, "that there has been a decline of 82 per cent since last September in the number of so-called intranuit cars through changes in overall operations. These changes include increased efficiency obtained through the operation of Frontier Yard and improved freight train scheduling."

## Through Rates, or Local Rates Object of Cattlemen's Study

The legal aspects of an interstate commerce commission decision as to whether livestock shippers are entitled to through rates or must pay higher combinations of local rail rates will be studied, Radford Hall, executive secretary of the American National Cattlemen's Association, has said.

The association has engaged a Denver law firm with a view of taking principles involved in carrying the "Corn Fed Cattle Case" through the courts to determine whether the Interstate Commerce Commission properly interpreted laws applicable to through and local freight rates.

The question involved is whether the shipper should pay, under certain circumstances, the combination of local rates or rather than lower through rates. In other cases the shipper has been accorded the lower rate.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 10, 1958, as reported to the National Provisioner:

### CHICAGO

Armour, 5,456 hogs; shippers, 14,191 hogs; and others, 18,647 hogs. Totals: 22,375 cattle, 259 calves, 38,294 hogs and 1,871 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,715	273	2,560	1,461
Swift	1,705	273	3,246	877
Wilson	1,000	...	4,183	...
Butchers	2,412	35	2,072	1,463
Others	131	...	2,138	7,017
<b>Totals</b>	<b>7,032</b>	<b>581</b>	<b>14,100</b>	<b>10,818</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,561	6,593	3,267	...
Cudahy	3,487	6,192	2,024	...
Swift	4,599	5,605	2,208	...
Wilson	8,456	4,708	1,448	...
Neb. Beef	736	...	...	...
Am. Stores	1,286	...	...	...
Cornhusker	994	...	...	...
O'Neill	762	...	...	...
R. & C.	984	...	...	...
Gr. Omaha	646	...	...	...
Rothchild	1,073	...	...	...
Roth	830	...	...	...
Kingan	852	...	...	...
Omaha	507	...	...	...
Union	977	...	...	...
Others	766	7,757	...	...
<b>Totals</b>	<b>28,286</b>	<b>30,915</b>	<b>8,947</b>	...

### N. S. YARDS

	Cattle	Calves	Hogs	Sheep
Armour	2,425	345	15,929	419
Swift	2,431	350	11,039	1,092
Hunter	771	...	4,634	...
Hell	...	...	1,122	...
Krey	...	...	8,022	...
<b>Totals</b>	<b>5,627</b>	<b>1,195</b>	<b>38,746</b>	<b>1,511</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,788	106	10,972	4,952
Armour	2,703	49	7,882	1,222
Seitz	1,096	...	...	...
Others	3,948	...	3,673	...
<b>Totals</b>	<b>10,535</b>	<b>155</b>	<b>22,327</b>	<b>6,174</b>

\*Do not include 242 cattle, 37 calves, 4,507 hogs and 3,030 sheep direct to packers.

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	4,271	...	4,324	1,458
Swift	3,704	...	3,061	1,157
S.C. Dr.	...	...	...	...
Beef	4,175	...	...	...
S.C. Dr.	...	...	...	...
Raskin	920	...	5,214	...
Butchers	361	1	...	...
Others	8,574	...	15,587	908
<b>Totals</b>	<b>22,065</b>	<b>1</b>	<b>21,186</b>	<b>3,232</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	995	78	1,832	...
Dunn	123	...	...	...
Sunflower	13	...	479	...
Dold	94	...	...	...
Excel	667	...	...	...
Armour	...	...	1,004	...
Swift	...	...	1,557	...
Others	895	...	58	4,217
<b>Totals</b>	<b>2,777</b>	<b>78</b>	<b>2,369</b>	<b>6,778</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	714	7	195	1,167
Wilson	1,232	69	1,110	1,852
Others	1,762	77	1,816	...
<b>Totals</b>	<b>3,706</b>	<b>83</b>	<b>2,821</b>	<b>3,019</b>

\*Do not include 1,253 cattle, 2 calves, 6,186 hogs and 2,547 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy	...	...	358	...
Swift	166	5	...	...
Atlas	674	...	...	...
Ideal	537	...	44	...
United	338	...	...	...
Gr. West	333	...	...	...
Acme	367	...	...	...
Goldring	274	...	...	...
Coast	204	...	54	...
O'gherty	...	...	386	...
Kiunkin	208	171	...	...
Harman	221	...	...	...
Others	1,312	26	304	...
<b>Totals</b>	<b>4,634</b>	<b>202</b>	<b>1,146</b>	...

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	166	...	...	2,698
Swift	1,135	21	2,739	7,102
Cudahy	1,017	13	3,515	75
Wilson	885	...	...	1,883
Others	10,384	24	1,606	897
<b>Totals</b>	<b>13,587</b>	<b>58</b>	<b>8,163</b>	<b>12,655</b>

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,932	1,837	11,412	2,614
Bartusch	1,183	...	...	...
Rifkin	771	0	...	...
Superior	1,476	...	...	...
Swift	5,983	2,082	17,061	1,987
Others	3,905	1,899	10,324	535
<b>Totals</b>	<b>19,250</b>	<b>5,774</b>	<b>38,797</b>	<b>5,136</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	207
Schlachter	17	127	...	...
Others	3,212	697	10,039	118
<b>Totals</b>	<b>3,229</b>	<b>824</b>	<b>10,039</b>	<b>385</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	597	324	1,592	11,212
Swift	1,231	889	1,058	20,676
Rosen	93	12	...	389
<b>Totals</b>	<b>1,921</b>	<b>1,225</b>	<b>2,650</b>	<b>32,277</b>

## TOTAL PACKER PURCHASES

	Week ended May 10	Prev. week	Same week 1957
Cattle	145,024	155,065	156,947
Hogs	238,452	252,214	253,409
Sheep	93,094	76,915	95,523

## CORN BELT DIRECT TRADING

Des Moines, May 14—Prices on hogs at 13 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

	Barrows, gilts, U.S. No. 1-3:
180/200 lbs.	\$21.00@22.75
200/220 lbs.	22.00@22.90
220/240 lbs.	21.70@22.75
240/270 lbs.	21.25@22.45
270/300 lbs.	20.65@21.90
	Sows, U.S. No. 1-3:
270/330 lbs.	20.00@21.15
330/400 lbs.	19.50@20.65
400/550 lbs.	18.00@20.15

## Corn Belt hog receipts as reported by the USDA:

	This week	Last week	Last year
May 8	47,500	40,000	58,500
May 9	37,500	57,000	60,500
May 10	28,000	32,000	29,000
May 12	46,000	63,000	58,500
May 13	48,000	49,000	38,500
May 14	57,000	57,500	64,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, May 14 were as follows:

	Cattle	Cwt.
Steers, gd. & ch.	\$26.50@29.25	
Steers, std. & gd.	24.25@26.50	
Heifers, gd. & ch.	25.75@28.50	
Cows, util. & com'l.	19.00@22.00	
Cows, can. & cut.	14.00@19.50	
Bulls, util. & com'l.	23.00@25.00	
Bulls, cutter	20.00@23.00	
	HOGS, U.S. No. 1-3:	
140/160 lbs.	20.25@22.00	
160/180 lbs.	22.00@23.75	
180/200 lbs.	23.75@24.25	
200/220 lbs.	23.75@24.50	
220/240 lbs.	23.75@24.25	
240/270 lbs.	23.25@23.75	
270/300 lbs.	22.75@23.25	
	Sows, U.S. No. 1-3:	
180/330 lbs.	20.00@21.25	
330/450 lbs.	19.25@21.00	
	LAMBS:	
Old crop, gd. & ch.	None quoted	
Spring, choice	24.50@25.00	

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended May 10, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	14,409	10,164	51,484	32,829
Baltimore, Philadelphia	8,023	1,295	28,332	3,211
Cin., Cleve., Detroit, Indpls.	17,713	6,329	102,759	12,000
Chicago Area	24,896	6,406	46,779	8,400
St. Paul-Wis. Areas <sup>2</sup>	36,832	19,169	52,922	10,311
St. Louis Area <sup>3</sup>	12,806	2,250	79,076	1,320
Sioux City-Sp. Dak. Area <sup>4</sup>	21,159	...	60,304	12,134
Omaha Area <sup>5</sup>	33,185	214	71,275	16,932
Kansas City	10,086	1,541	29,527	10,820
Iowa-Sp. Minnesota <sup>6</sup>	28,823	10,786	241,356	23,311
Memphis	8,173	5,976	53,280	...
Georgia-Alabama Area <sup>7</sup>	4,404	1,657	24,413	...
St. Joph, Wichita, Okla. City	16,962	1,824	43,689	11,547
Ft. Worth, Dallas, San Antonio	11,658	6,329	14,510	38,029
Denver, Ogden, Salt Lake City	16,557	329	12,242	27,319
Los Angeles, San Fran. Areas <sup>8</sup>	19,713	2,877	28,890	32,664
Portland, Seattle, Spokane	5,200	283	10,443	5,865
Grand Totals	284,455	77,439	979,171	246,332
Totals same week 1957	299,067	93,112	990,219	254,254

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison. <sup>3</sup>Includes Milwaukee, Green Bay, Wis. <sup>4</sup>Includes St. Louis National Stockyards, St. Louis, Mo., and St. Louis, Mo. <sup>5</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>6</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>7</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>8</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>9</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 3 compared with the same week in 1957 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1958	1957	1958	1957	1958	1957	1958	1957
Toronto	\$24.38	\$19.25	\$31.80	\$26.50	\$29.58	\$28.50	\$25.49	\$22.50
Montreal	24.10	20.60	23.50	17.40	28.70	28.25	19.00	...
Winnipeg	23.25	18.10	29.15	25.10	28.00	27.87	21.00	18.50
Calgary	22.55	17.36	24.60	21.79	26.54	25.59	20.00	19.74
Edmonton	21.90	17.30	26.00	24.00	27.25	26.35	22.30	18.85
Lethbridge	22.40	17.35	23.50	...	26.75	25.60	20.75	20.00
Pr. Albert	22.00	17.20	26.50	23.00	26.50	26.15	...	...
Moose Jaw	21.75	17.10	24.75	30.00	26.15	26.15	...	...
Saskatoon	22.25	17.00	27.50	23.50	26.30	26.25	...	17.50
Regina	21.65	16.75	24.50	22.75	26.50	26.15	...	...
Vancouver	23.00	...	28.00	24.50	27.85	27.30	...	...

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida; during the week ended May 9:

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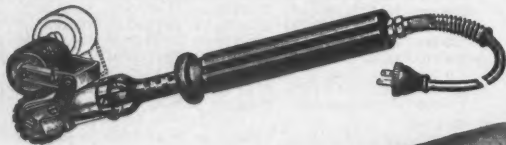
the week  
reported by  
Provisioner  
follows:

	Sheep & Lambs
1958	32.52
1957	32.51
1956	32.50
1955	32.49
1954	32.48
1953	32.47
1952	32.46
1951	32.45
1950	32.44
1949	32.43
1948	32.42
1947	32.41
1946	32.40
1945	32.39
1944	32.38
1943	32.37
1942	32.36
1941	32.35
1940	32.34
1939	32.33
1938	32.32
1937	32.31
1936	32.30
1935	32.29
1934	32.28
1933	32.27
1932	32.26
1931	32.25
1930	32.24
1929	32.23
1928	32.22
1927	32.21
1926	32.20
1925	32.19
1924	32.18
1923	32.17
1922	32.16
1921	32.15
1920	32.14
1919	32.13
1918	32.12
1917	32.11
1916	32.10
1915	32.09
1914	32.08
1913	32.07
1912	32.06
1911	32.05
1910	32.04
1909	32.03
1908	32.02
1907	32.01
1906	32.00
1905	31.99
1904	31.98
1903	31.97
1902	31.96
1901	31.95
1900	31.94
1899	31.93
1898	31.92
1897	31.91
1896	31.90
1895	31.89
1894	31.88
1893	31.87
1892	31.86
1891	31.85
1890	31.84
1889	31.83
1888	31.82
1887	31.81
1886	31.80
1885	31.79
1884	31.78
1883	31.77
1882	31.76
1881	31.75
1880	31.74
1879	31.73
1878	31.72
1877	31.71
1876	31.70
1875	31.69
1874	31.68
1873	31.67
1872	31.66
1871	31.65
1870	31.64
1869	31.63
1868	31.62
1867	31.61
1866	31.60
1865	31.59
1864	31.58
1863	31.57
1862	31.56
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1860	31.54
1859	31.53
1858	31.52
1857	31.51
1856	31.50
1855	31.49
1854	31.48
1853	31.47
1852	31.46
1851	31.45
1850	31.44
1849	31.43
1848	31.42
1847	31.41
1846	31.40
1845	31.39
1844	31.38
1843	31.37
1842	31.36
1841	31.35
1840	31.34
1839	31.33
1838	31.32
1837	31.31
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1819	31.13
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1817	31.11
1816	31.10
1815	31.09
1814	31.08
1813	31.07
1812	31.06
1811	31.05
1810	31.04
1809	31.03
1808	31.02
1807	31.01
1806	31.00
1805	30.99
1804	30.98
1803	30.97
1802	30.96
1801	30.95
1800	30.94
1799	30.93
1798	30.92
1797	30.91
1796	30.90
1795	30.89
1794	30.88
1793	30.87
1792	30.86
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1790	30.84
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1505	27.99
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1447	27.41
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1445	27.39
1444	27.38
1443	27.37
1442	27.36
1441	27.35
1440	27.34
1439	27.33
1438	27.32
1437	27.31
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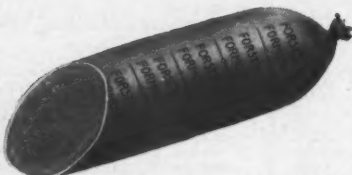


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No. 152 Great Lakes Roller Brander.



This unit is unexcelled for marking Braunschweiler, Liver Sausage, Bologna and other products in large natural casings. Interchangeable engraved marking dies can mark name, trade mark or ingredients (any one or all) from end-to-end of product. Self-inking; easy to use.



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**Great Lakes** STAMP & MFG. CO.

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World's Largest Makers of Meat Branding and Marking Equipment.  
Packaging, Labelling and Identification Equipment.



For tops in protection  
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They are first choice among packers.

Write or phone for your  
**FREE WORKING SAMPLE**  
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See Purchasing Guide for  
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### POSITION WANTED

#### ATTENTION! PACKERS ON THE COAST OF CALIFORNIA OR FLORIDA

First class industrial engineer, will work as supervisor in packaging department, and set up methods, layouts and standards for all other departments. Qualified and able to set up costs and allocations. Wish to settle down near the ocean. Healthy, ambitious, location more important than money. W-211, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE SUPERINTENDENT:** Experienced in inspected and non-inspected houses. Can assume full responsibility of sausage and smoked meats. Willing to relocate, preferably south. Present employer knows my intention. W-203, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE SUPERVISOR:** Lifetime experience with large and small packers. Can make my own formulas. Have successfully managed government inspected plants. Guarantee results—quality products—profit results. Prefer California or Chicago. W-204, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED:** Young man with 12 years' experience in packinghouse and wholesale meat. Lamb and mutton man primarily with background in beef, veal and pork. References. Located midwest. W-77, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** 30 years' experience in meat packing houses. Excellent references furnished. Will relocate. W-189, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE MAKER:** 25 years' experience. Capable and efficient. Available immediately. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

#### INDUSTRIAL ENGINEER

Qualified to assist in planning and carrying out a complete program of plant improvement or expansion. Can pinpoint and correct problems of cost, methods, organization, plant layout, labor relations, sales and finance. Over 20 years' experience in this field. Will help owner, top management or banking interests in control of a packing business to turn losses into profits. Expect to be well paid and to be given authority with responsibility over a sufficient period of time to measure results. Now employed but have good reason for desiring change. W-187, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### MANAGEMENT - EXECUTIVE

**PLANT MANAGER:** Or assistant to the president. 49 year old meat packing executive with broad experience will take full profit and administrative responsibility of livestock buying, processing, and sales of large or small plant. Prefer midwest or west. Profits are a MUST for both of us. W-113, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### CATTLE BUYER

**EXPERIENCED IN BUYING:** Slaughter cattle for meat packer in southeastern states. Send complete employment background and references. W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** EXPERIENCED PROVISION MANAGER. Must have background in pork and beef. Large, midwestern packer has opening for top man only. State age, experience and references, which will be kept confidential. W-199, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**LIVESTOCK BUYER:** Wanted by large independent eastern packer. Must be experienced both as hog and cattle buyer and have complete knowledge of plant operations. M-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**SALESMAN:** A national concern is interested in additional sales personnel. The primary qualifications are a technical education together with plant experience in curing and processing. A successful sales background in ingredients used in cured meats is also of value. This work will involve the demonstration, sale and repeat service calls. Travel is necessary for the Mid-West, Mid-South and Atlantic states. Location would be in New York, Chicago or Atlanta. The sales position is on a salary and expense basis, together with hospitalization, pension and an excellent profit sharing plan. Please be as complete as possible relative to past experience, education, and whether presently employed. Our company personnel are informed of this advertisement. All inquiries will be confidential. Write Box W-205, The National Provisioner, 15 West Huron Street, Chicago 10, Illinois.

#### SAUSAGE SUPERVISOR

For equipment sales and service in the Carolinas. Must be thoroughly familiar with sausage kitchens and prepackaged sliced luncheon meat operations. Send resume of experience, education and earnings record to Box W-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN WITH CAR:** To cover established territory in northeastern U.S. Must have experience selling seasonings, cures, binders and specialty items. Our company is well established in this business. Salary, expense and car allowance. Write Box W-207, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N.Y.

**HAM MAKER:** With full knowledge of processing New York style delicatessen hams for canning and pear shaped hams. Good opportunity with a leading New York independent packer. W-200, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N.Y.

**WANTED:** Non-working kill foreman, three day operation. Experienced only. Midwest location. Good salary and excellent chance for advancement. Address replies with all information to Box W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



# CLASSIFIED ADVERTISING

## HELP WANTED

**SUPERINTENDENT:** Experienced packinghouse superintendent wanted. Operations include full line activity such as kill, cut, rendering, cure, sausage, smoke etc. Only experienced and qualified personnel apply. Contact John Keene at the Auge Packing Co., 1305 S. Brazos St., San Antonio, Texas.

**CATTLE BUYER:** Experienced and qualified fat cattle buyer wanted for Illinois and Iowa area. Packinghouse in northern Illinois wants man familiar with terminal market and country buying. Steady position. Send complete resume of experience. W-208, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Experienced sausage stuffing room foreman by a progressive Ohio packer. Must have good knowledge of all stuffing and linking operations. W-209, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

**MEAT PACKING PLANT IN ILLINOIS**  
Established 45 years. Complete facilities for all animals plus large modern sausage department. Sprinklered building, automatic heating and refrigerating system. Potential of \$5,000,000 plus yearly. Owner's illness precludes operating at capacity. Corporate loss carryover from 1957 of better than \$100,000. Price \$200,000.

**ALLSTATE BUSINESS EXCHANGE**  
336 Ave. H St. Louis 28, Missouri

**STATE INSPECTED KANSAS PACKING PLANT**  
Rural 95' x 105', custom slaughtering and processing, also retail and wholesale meat. Serving Topeka, Ocala and Burlingame. Owners retiring from business. Immediate possession.

**CHAS. BASSE REALTY**  
404 Schweitzer Building Wichita, Kansas  
Phone AMherst 5-8482

**FOR SALE:** Modern, fully equipped, federal inspected meat packing plant. Capacity for 500 cattle or 1200 hogs a week. Sausage kitchen and smoke room. In a fast growing southern California community. All equipment in A-1 condition, in operation. FS-202, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## SALE OR LEASE

Most modern beef slaughterhouse, located in the heart of wholesale meat district, Detroit, Michigan. Fully equipped. Capacity 1200 cattle weekly. Federal inspection obtainable.

## DIVISION PACKING CO.

1585 Division St., Detroit 7, Michigan

**MODERNLY EQUIPPED:** 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.

## GIANT MEAT SUPPLY

12805 W. Dixie Hwy. North Miami, Florida

**FOR SALE OR LEASE:** Dry sausage plant, federal inspection, 12,500 sq. ft. fully equipped. Offer highly attractive on either basis. FS-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** Small meat processing plant in eastern Oregon. \$445,000.00 in sales during 1957. Priced right for a quick sale. FS-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANT FOR RENT

**MEAT COOLER-LOADING DOCK-OFFICES**  
4500 sq. ft. meat cooler with additional 2,000 sq. ft. working area and enclosed 4 truck loading dock, offices and railroad siding. Located in former Swift building in the heart of Detroit meat area. Excellent facilities for boning, beef breaking or branch operation. Overhead rails, track scale, refrigeration etc. Excellent condition. Contact:

**WM. J. POPLACK, Pres.**  
**MICHIGAN SHORTENING CO.**  
1316 Napoleon St. Detroit 7, Mich.

Three refrigerated floors with rails, 50 x 50, two elevators with rails. Railroad siding, loading platform for four trucks. Two freezers zero temperature for three cars. Long lease. Reasonable. Tonkay, N. Y. near thruway and major Deegan Highway. FS-204, THE NATIONAL PROVISIONER, 327 Madison Ave., New York 22, N. Y.

## EQUIPMENT WANTED

**SAUSAGE LINKER MACHINE** wanted. Must be in good condition. For details call KIROHERS FINE SAUSAGE CO., 1388 Culver Road, Rochester 9, New York, Phone BUTler 6-6880.

**USED PRESCO BACON PUMPER.** MUST BE IN GOOD CONDITION. BW-165, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**GRIFFITH'S PRAGUE MINOR MASTER** WANTED. Must be in good condition. BW-210, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** EVAPORATOR CONDENSOR, 50 tons or smaller. GREENLEE PACKING CO., Joseph E. Linden, West 12th St., Sioux Falls, S.D.

## EQUIPMENT FOR SALE

### YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem  
**KIWI CODERS CORPORATION**  
4027 N. Kedzie Ave. Chicago 18, Ill.

## ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★  
We Lease Expellers  
**PITTOCK & ASSOCIATES**, Glen Riddle, Penna.

**FOR SALE:** LIKE NEW 1957 model A 102 International 2 ton truck. Refrigerated 12 foot body, fully insulated, cold plate and compressor; 5th. over-drive; 8.25 tires. Price \$4200—New Cost: \$8500. MADISON PACKING CO., Burton O. Neesvig, 308 W. Dayton St., Madison, Wisconsin.

**FOR SALE:** 2—500 ton Southwark Hydraulic lard presses with cages, like new. 1—150 H.P. water tube boiler 150# w.p. with oil burner. York 6 1/2 x 10 1/2 Ammonia compressor. H. LOEB & SON, 4643 Lancaster Ave., Philadelphia 31, Pa.

**FOR SALE:** 2 Baker Model 13A, 10 1/2 x 10 1/2, two-cylinder ammonia ice machines together with 200 H.P., 440 volt, direct drive synchronous motor. New. In crates! Sacrifice! ACHME ICE CO., 3004 W. 59th St., Chicago 29, Ill.

**FOR SALE:** 1955 Gramm, 32 foot stock trailer. New brakes, tandem completely rebuilt, good 1100 x 22 tires. In perfect condition. Priced for quick sale. Call 3131 or write P.O. Box 248, Smithfield, North Carolina.

**FOR SALE:** One—Buffalo 65B Silent Cutter with or without motor, in excellent condition. Starting gear available if needed. Make us an offer. AMERICAN STORES Co., P. O. Box 151, Lincoln, Nebraska.

**FOR SALE:** One—Model G-6 Flex Vac Packaging machine. Less pump. In good condition. \$600.00 F.O.B. Eau Claire, Wisconsin. Peters Meat Products, Inc., Eau Claire, Wis.

## MISCELLANEOUS

### HOG • CATTLE • SHEEP

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**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BARLANT'S WEEKLY SPECIALS

**IMPORTANT ANNOUNCEMENT!**  
Another Barlant Conducted  
**COMPLETE PLANT LIQUIDATION SALE**  
All Equipment & Machinery of the  
Federally Inspected  
**DETROIT PACKING COMPANY**  
Springwell & Lafayette Avenues  
Detroit, Michigan

Sale starts Thursday, June 5, 1958  
Plant open for inspection starting June 2nd.  
Replacement value in excess of \$1,000,000.

Be sure to see our big two page ad in May 24th issue, as well as our fully illustrated "Special Liquidation Bulletin"—in the mail soon—listing the choice equipment from this recently B.A.I. converted complete hog & cattle slaughtering—rendering—and sausage manufacturing plant.

## Sausage & Bacon

1038—TY-LINKER: automatic mdl. 114A —\$1,050.00  
9758—STUFFER: Anco 500 lb. cap., reconditioned, new gaskets, valves, A-1 condition —\$1,175.00  
1077—STUFFER: Buffalo, 400#, w/valves —\$750.00  
1078—STUFFER: Buffalo, 300# cap. —\$475.00  
9145—STUFFER: Globe 200#, w/ stuffing valves & air piping, ready to be placed in operation \$725.00  
9489—GRINDER: Boss, with brand new Buffalo 64B Heavy Duty bowl & worm, 8 1/2" plates, 25 HP. motor, excellent condition —\$1,000.00  
9985—GRINDER: Anco 762A, 7 1/2" plates, 20 HP. motor, Herringbone Gear Drive —\$875.00  
1079—MIXER: Buffalo #23, 700 lb. cap., 7 1/2 HP. (stainless bowl available additional) —\$675.00  
9710—SILENT CUTTER: Buffalo #65-B, 500 lb. self-empting, 10-knives, 60 HP. mtr. —\$1,975.00  
9756—LOAF DIP TANK: Advance, stainless steel, gas fired, A-1 condition —\$295.00  
1001—HAM MOLD WASHER: Adelmann, aluminum bowl, 1/2 HP. motor —\$225.00  
9242—SAUSAGE DISPENSER: Boss, size #2, will handle 3/4 to 1 lb. —\$225.00  
9779—HAM & BACON TRUCKS: (8) galv., shallow type, similar Globe #7281, 38" x 65" x 9" deep, 20" iron wheels, with handles —ea. \$40.00  
1083—HAM MOLDS: (50) Adelmann #1-0-E, stainless steel, 8 lbs. cap., 11" x 5 1/2" x 4 1/2" deep, with covers, BRAND NEW, in original cartons ea. \$15.00  
9462—HAM MOLDS: stainless steel with covers, like new springs, excellent condition, factory converted for use as Hoy Molds—Reduced to —ea. \$12.75  
144—#108 (1-0-E) 8 lbs. 11" x 5 1/2" x 4 1/2"  
250—#112 (0-2-X) 11 lbs. 11" x 6" x 5 1/2"  
121—#113 (0-2-G) 10 lbs. 12" x 5 1/2" x 5 1/2"  
214—#114 (2-0-E) 12 lbs. 12" x 6 1/2" x 5 1/2"  
43—#116 (6-0-E) 15 lbs. 12 1/2" x 6 1/2" x 5 1/2"  
9838—LOAF MOLDS: (310) Globe Hoy #64-S, stainless steel, with covers, 10" x 4 1/2" x 5 1/2" ea. \$4.50  
9753—HAM MOLDS: (136) Adelmann Ham Boiler Car, stainless steel, with covers:  
58—#20-2-G, 12" x 5 1/2" x 5 1/2" —ea. \$13.50  
30—#6-0-E, 12 1/2" x 6 1/2" x 5 1/2" —ea. \$13.50  
9909—HAMBURGER FORMS: (368) stainless steel:  
122—13" x 6" x 4 1/2" —Bids requested  
146—22" x 6" x 4 1/2" —Bids requested  
56—17" x 6" x 4 1/2" —Bids requested  
24—22" x 8" x 4 1/2" —Bids requested  
9937—SPEED LOAF MOLDS: (175) stainless steel, with sliding covers, 4" x 4" x 24" —ea. \$3.50

## Miscellaneous

9942—PACKAGE BOILER: Cyclotherm Steam Generator, type 17250, 500 HP. 125 lbs. W.P., A.S.M.E. coded, 1532 heating surface, installed 1956, 6' dia. x 19' 3/2" long, uses #6 oil, w/condensate return system. Can be converted to gas. —\$15,000.00  
9941—PACKAGE BOILER: Cleaver-Brooks, steam Generator, oil fired, uses #6 oil, 100 lb. max. W.P., 150 HP., model OB-14, A.S.M.E. coded, can be converted to gas, complete w/condensate return system, probe, controls, valves \$3,000.00  
9944—BLOOD DRYERS: (3) 5' x 16" with 40 HP. mtr. & starter, A.S.M.E. coded. Bids requested  
1030—COOKER: Anco 5'x10', 15 HP. Bids requested  
9867—LARD VOTATOR: Girdler Jr. model —\$2,450.00  
1080—TRIPE SCALDER-WASHER: Globe #10927, 36" x 36" galv., cyl., 2 HP. gearhead mtr. \$475.00  
9986—ELECTRIC BEEF & CALF SKINNING KNIVES: (4) like new, factory recond., w/new guar., req. price \$395.00—special close-out price —ea. \$275.00

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**WARNER JENKINSON MFG., CO.**  
 2526 Baldwin St. • St. Louis 6, Mo.  
 West Coast: 2515 Southwest Drive, Los Angeles 43, Calif.

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